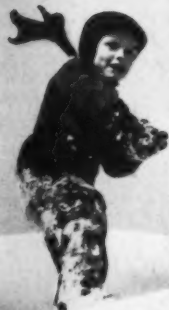


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Leading Publication in the Meat Packing and Allied Industries Since 1891



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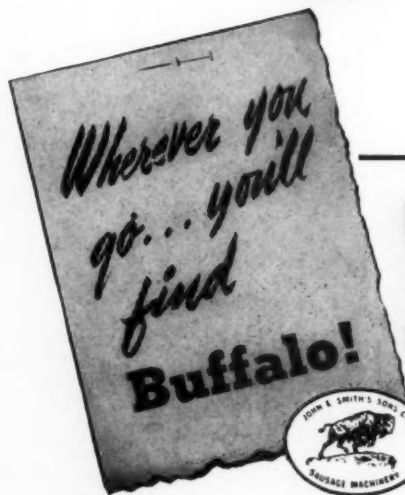
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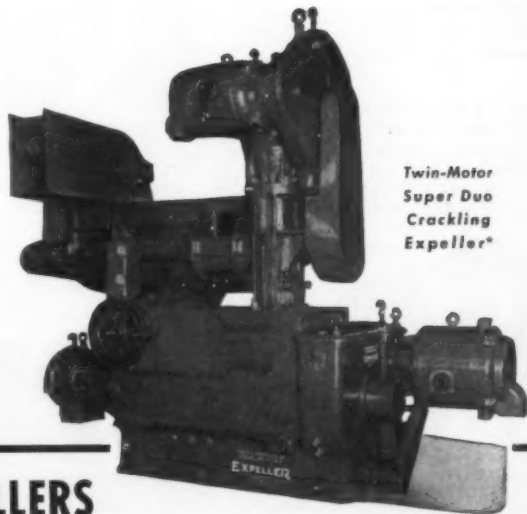
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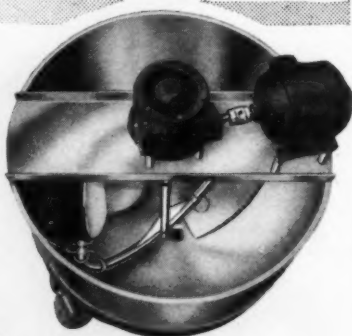
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THE NATIONAL PROVISIONER

Volume 119

DECEMBER 25, 1948

Number 26

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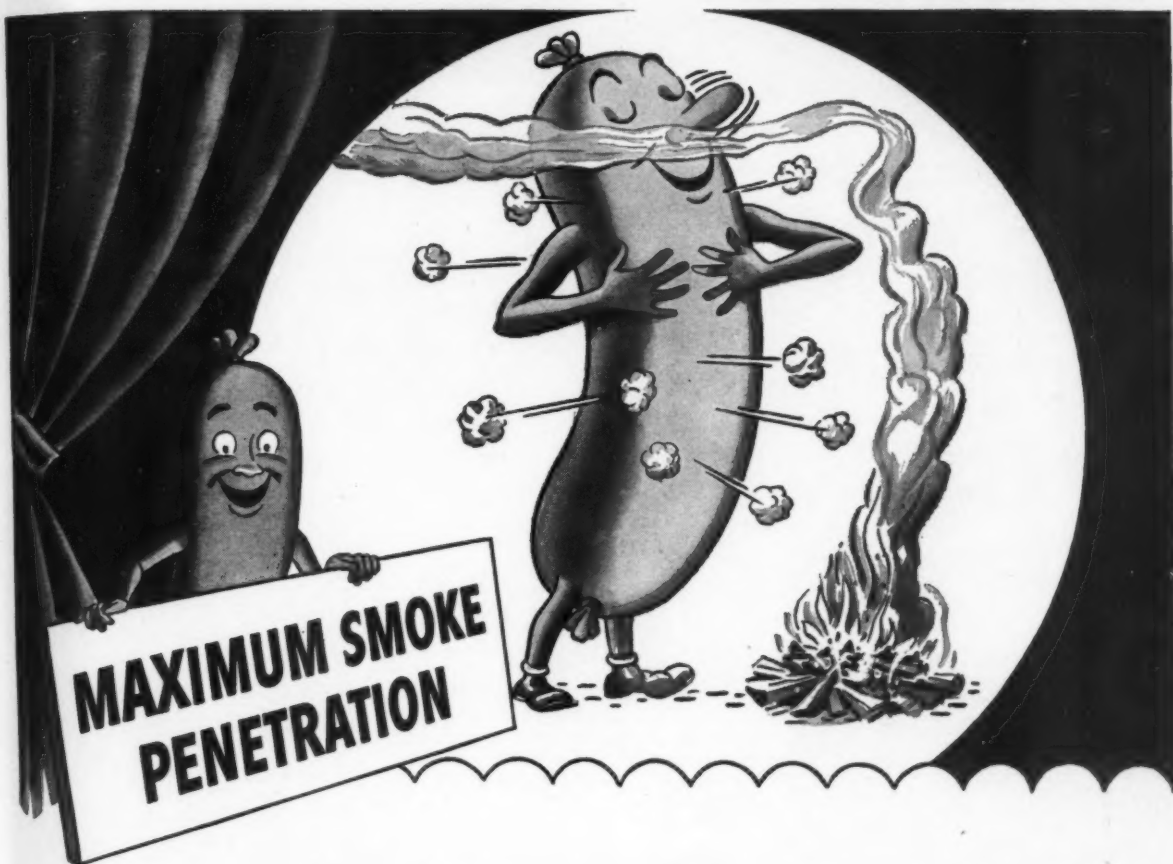
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Swift Sales Reach New All-Time High But Profit Declines

HIGHER sales and lower net earnings were reported this week by Swift & Company for its sixty-third year which ended October 30, 1948. Sales reached an all-time high of \$2,361,114,041. This was higher than the \$2,248,766,634 reported last year, despite a somewhat lower tonnage.

Net earnings totaled \$27,889,210 or \$4.71 per share for the 1948 fiscal year. Last year's earnings amounted to \$34,334,977, or \$5.81 per share, before a \$12,000,000 provision for high cost additions to fixed assets of the packing company.

Earnings per dollar of sales on meat operations averaged less than $\frac{1}{4}$ of a cent per pound. Earnings per dollar of sales amounted to 1.2c.

"Measured against the costs of doing business, our profit was modest," reported President John Holmes. "Today's costs are high—whether for livestock, raw materials, construction, repairs, employment costs or other expenses. These mounting costs demand even closer scrutiny of expenditures, and place great emphasis on the need for efficiency and teamwork.

"The company has maintained a strong working capital position," said Holmes. "This position was fortified by



JOHN HOLMES

proceeds from the sale of \$35,000,000 in debentures last May. With prevailing high prices, the company's financial requirements are greater than at any previous time."

Fixed assets of the company were increased \$19,396,868 during the year. This represented expenditures for plant rehabilitations, improvements, modernization and additions, less depreciation and retirements. Plant capacity, however, was increased only slightly. The major portion of the expenditures was to maintain units in sound condition and to promote efficient and economical operations.

With building costs doubling since 1940, depreciation funds previously provided were not adequate to meet current replacement requirements, the report stated. To meet this situation the company appropriated \$10,000,000 from its accumulated earnings as an addition to the reserve for high cost additions to fixed assets. Last year \$12,000,000 was set aside for this purpose.

Meat and livestock prices fluctuated sharply during the 1948 fiscal year. When the general price level is high, these sharp market changes multiply our hazards, the Swift annual statement declared.

"Government estimates indicate the supply of meat in 1949 is not likely to be much different from that in 1948," according to Mr. Holmes' report to the shareholders. "Bumper feed production in 1948 will tend to boost livestock production but this increase is not expected to show up as a large increase at the nation's meat counters before late in 1949. A larger pig crop next spring is expected to swell the supply of pork by fall, but this may be offset, in part at least, by a decline in cattle production.

"In recent years, farmers and ranch-

(Continued on page 15.)

Pig Report Indicates Near Future Kill Will Show Little Change; Slaughter Up Next Fall

SLAUGHTER of hogs from the spring and fall pig crops of 1948 should be slightly larger than kill from the 1947 crops and, beginning with the fall of 1949, slaughter should show a marked increase over current volume, according to an analysis of the Bureau of Agricultural Economics report on the pig crops.

An increase of 14 per cent over last spring is indicated in the number of sows to farrow next spring. Assuming average litters, the 1949 spring pig crop would be 56,500,000 head, or about 10 per cent over the spring of 1948.

The total 1948 pig crop numbered 85,-

281,000 head, an increase of about 1 per cent over last year. This increase resulted from a larger fall pig crop, since the spring crop was 3 per cent smaller than last year. The fall pig crop of 33,995,000 head was 8 per cent larger than last year. The number of sows farrowing this fall was 5 per cent larger than last fall, and exceeded the intentions reported last June by 5 per cent. The pigs per litter, at 6.58, is the largest on record for the fall season.

The number of hogs over six months old on farms and ranches on December 1 was about 2 per cent smaller than last

(Continued on page 36.)

Cudahy Net Income Sharply Lower But Sales Stay Stable

NET profit of the Cudahy Packing Co. for the fiscal year ended October 30 was down sharply, although sales were about the same as the previous year. Earnings were \$1,012,737 or 36c a



E. A. CUDAHY



F. W. HOFFMAN

common share, compared with \$7,121,707 or \$4.32 a share last year.

Sales for the year were \$567,877,000 or .8 per cent less than in 1947. Total tonnage of livestock processed was down 19 per cent as compared with last year. The lower tonnage was attributed to the fact that the company's major plants were strikebound for two and one-half months and, to a lesser extent, to the smaller supply of livestock as compared with the previous year.

The net profit was equal to about .2 of a cent of each dollar of sales. In the preceding year net profit was equal to 1 $\frac{1}{4}$ c of each dollar of sales.

The Cudahy report, issued this week by E. A. Cudahy, chairman of the board, and F. W. Hoffman, president, cited three factors which prevented a "fair return" for the year: 1) a sharp drop in meat prices during February, resulting in inventory losses; 2) a ten-week strike, and 3) during the last four months of the fiscal year, intensive competition within the industry forced livestock prices to record high levels—levels that prevented profitable operation due to the fact that meat prices, already high, could not be raised proportionately.

"Even under such conditions the meat industry must continue to discharge its responsibilities to both producer and consumer," the report stated. "Further, it is a fact that normal overhead costs and the necessity of retaining our trained personnel dictate the degree to which we can curtail operations."

During the year \$4,398,000 was invested in property, plants and equip-

ment. The net investment amounted to \$2,226,000 after provision for depreciation of \$2,172,000.

The efficiency of many Cudahy production units and distributing branch houses was increased through improvements and additions during the year. Chief among these projects were: Construction of 200 refrigerated railroad cars; completion of the first step in an extensive modernization program for the Wichita, Kans. plant; installation of additional processing equipment at the Memphis, Tenn. edible oil refinery; addition of two modern departments for the production of Delrich margarine at Omaha and Memphis, and installation of equipment for manufacturing glues at East Chicago, Ind.

The financial position of the company continues strong despite a reduction of \$3,593,000 in working capital during the year, according to the report. The principal factors in this reduction were a net increase of \$2,226,000 in the fixed assets of the company and a reduction of \$550,000 in its long term debt.

The ratio of current assets to current liabilities declined from 2.5 at the close of the last fiscal year to 2 to 1 at October 30, 1948, due in part to the reduction in net working capital, but mainly to the increase in short term debt at the close of the year as a result of the higher price levels reflected in inventories and accounts receivable.

Comment on Antitrust

In regard to the antitrust suit the report stated: "We submit that if the companies were capable of the manipulations charged there would be less rapid fluctuations in our price levels and there would be higher profits, particularly for the year just completed. There is no justification whatever for the suit, and we are confident of our ability to prove that fact, although we can never erase from the public's mind the stigma incident to the charges."

Discussing the outlook for meat prices the report asserted that consideration must be given to the effect of government farm support prices. Price support is given in the form of non-recourse loans or outright purchases. According to a recent announcement, options may be secured to deliver agricultural commodities to the federal agencies at loan levels anytime up to the end of May 1949. As a result, producers are encouraged to hold for higher prices without incurring any risk should prices go lower. "The inflationary effect of the program is heightened by the probable high cost of crop support as a result of 1948 bumper crops.

"It is estimated that the total feed supply per animal unit will be approximately 25 per cent greater than a year earlier. These record crops portend greater livestock and meat production. . . . Larger livestock numbers will improve our operating results. It is to be hoped that the bumper feed grain crop will arrest the recent trend toward a declining livestock population.

(Continued on page 23.)

Approval of Hydroquinone as Antioxidant Withdrawn; AMIF-72 Will be Reconstituted

PERMISSION to use hydroquinone as a preservative in animal fats and shortening containing animal fats has been cancelled by the Meat Inspection Division, effective July 1, 1949, according to Supplement 1 to MID Memorandum 114, issued this week by A. R. Miller, chief of the division.

The permission by which federally inspected packers may use labeling supplies on which hydroquinone is shown as a preservative will terminate on July 1, 1949.

While cancelling the permission to use hydroquinone as one of the two constituents of the new antioxidant AMI-72, the Meat Inspection Division approved the continued use of butylated hydroxyanisole and citric acid or phosphoric acid in animal fats and shortening containing animal fats. This was effected through Meat Inspection Division Memorandum 118 which provided:

"Butylated hydroxyanisole (a mixture of 2-tertiarybutyl-4-hydroxyanisole and 3-tertiarybutyl-4-hydroxyanisole) and combinations of butylated hydroxyanisole with nordihydroguaiaretic acid or propyl gallate with or without the addition of citric acid or phosphoric acid, may be added as preservatives to animal fats and shortenings containing animal fats. The quantities used shall not exceed 2/100 of 1 per cent of butylated hydroxyanisole, or 1/100 of 1 per cent of nordihydroguaiaretic acid plus 2/100 of 1 per cent butylated hydroxyanisole, or 1/100 of 1 per cent of propyl gallate plus 2/100 of 1 per cent of butylated hydroxyanisole. Citric acid or phosphoric acid, not to exceed 5/1000 of 1 per cent, may be added with butylated hydroxyanisole or with the combinations of butylated hydroxyanisole and nordihydroguaiaretic acid or propyl gallate.

"Approval is hereby given for the use of these preservatives dissolved in acceptable solvents. When these preservatives are used the appropriate statement from among those following shall be prominently displayed on the

label in direct connection with the name of the product.

1) 'With not more than 2/100 of 1 per cent of butylated hydroxyanisole added as a preservative;' 2) 'With not more than 2/100 of 1 per cent of butylated hydroxyanisole and 5/1000 of 1 per cent of citric acid added as preservatives;' 3) 'With not more than 2/100 of 1 per cent of butylated hydroxyanisole and 5/1000 of 1 per cent of phosphoric acid added as preservatives;' 4) 'With not more than 1/100 of 1 per cent of nordihydroguaiaretic acid and 2/100 of 1 per cent of butylated hydroxyanisole added as preservatives;' 5) 'With not more than 1/100 of 1 per cent of nordihydroguaiaretic acid, 2/100 of 1 per cent of butylated hydroxyanisole, and 5/1000 of 1 per cent of citric acid added as preservatives;' 6) 'With not more than 1/100 of 1 per cent of nordihydroguaiaretic acid, 2/100 of 1 per cent of butylated hydroxyanisole, and 5/1000 of 1 per cent of phosphoric acid added as preservatives;' 7) 'With not more than 1/100 of 1 per cent of propyl gallate and 2/100 of 1 per cent of butylated hydroxyanisole added as preservatives;' 8) 'With not more than 1/100 of 1 per cent of propyl gallate, 2/100 of 1 per cent of butylated hydroxyanisole, and 5/1000 of 1 per cent of citric acid added as preservatives;' 9) 'With not more than 1/100 of 1 per cent of propyl gallate, 2/100 of 1 per cent of butylated hydroxyanisole, and 5/1000 of 1 per cent of phosphoric acid added as preservatives.'

"When a solvent is used its name shall be shown on the label following the name of the preservative; for example, when propylene glycol is used, the statement "With not more than 1/100 of 1 per cent of Propyl Gallate and 2/100 of 1 per cent Butylated Hydroxyanisole in Propylene Glycol added as a Preservative" shall appear on the label in prominent letters and contiguous to the name of the product."

The American Meat Institute Found-

(Continued on page 21.)

RATH SIGNS NEW CONTRACT

A new contract has been signed between the Rath Packing Co. and Local 46, United Packinghouse Workers of America, CIO, it was announced in a joint statement by A. D. Donnell, secretary of Rath Packing Co., and Leo R. Guynn, president of the union. Included in the provisions are a 36-hour weekly guarantee, sick benefits, paid vacations, eight paid holidays, triple instead of double time for holidays, training of union as well as company time study men to check work standards and the establishment of work measurements and incentive pay. Basic pay rate for men is \$1.15 an hour and for women, \$1.04½ per hour. The new contract is effective until August 11, 1949.

FINANCIAL NOTES

The board of directors of John Morrell & Co., Ottumwa, Ia., has declared a regular dividend of 37½¢ a share on its common stock, payable January 29, 1949, to stockholders of record at the close of business January 8, 1949.

Cudahy Packing Co. has declared a quarterly dividend of 15¢ on its common stock, payable January 15, 1949 to stockholders of record January 3, and a quarterly dividend of \$1.12½ per share on its preferred stock, payable the same date.

Rath Packing Co. has declared a dividend of 35¢ per share, payable January 10, 1949, to stockholders of record December 20, 1948.

Renderer Has Instrument to Show Cook End Point

DETERMINATION of the end point of the cook in dry rendering, a difficult job which is done in many plants on a basis of "feel" and "sight" alone or combined with some pressure and temperature instrumentation on the melter, has been accomplished for five years in the plant of the Hilton Rendering Co., Laurel, Miss., with a simple electronic hand device invented by the plant's manager, A. B. Hilton.

Hilton reported at the National Renderers' Association convention in Chicago last week that the tankage and meat scrap tester insures a uniform cook for each charge, even with inexperienced melter operators.

The Hilton plant handles typical inedible raw material—bones and offal from a local packing plant and fallen

stock from the surrounding farm area. During the five-year period the plant has had to break in several new melter operators who, with the aid of the instrument, have been able to turn out a uniform product. It is stated that with the aid of the instrument a green man can be trained to operate the melter within a day's time. Since using the instrument the plant has upped its grease quality from Brown to No. 1 Yellow and has consistently maintained the quality and color of its product. Meat scraps produced with the instrument have a protein value of 48-52 and a moisture content of 4% per cent.

The instrument represents 21 years of electrical experience on the part of the inventor, four years of which were spent as assistant chief electrician for the hardwood fabricating plant of the Masonite Corp. Considerable experimentation was done at the rendering plant to perfect the instrument for testing inedible tankage and meat scraps. The effects of such components as salt and ammonia upon the instrument were carefully evaluated. The instrument is not adaptable for testing any operation except inedible rendering.

Normally the plant charges its cookers with 6,000 to 7,500 lbs. of guts, bones and meat from fallen animals. The amount of raw material placed in the cooker is weighed. Each of the plant's cookers is equipped with a pressure recorder. The material is cooked from 4½ to 6 hours. The first hour of the cook is conducted at 70 lbs. pressure

and then cut back to 60 lbs. pressure.

When application of the testing instrument to a sample from the cooker indicates that the material is in the "test" zone, the pressure is cut back to 40 lbs. for about 45 minutes. The pressure is cut back to 20 lbs. for the final 15 minutes during which the final end point of the cook is determined. The pressure is reduced for the final 15 minutes to prevent scouring of the material during the dumping operation which requires five minutes.

The tankage and meat scrap tester has two electrical prongs for insertion into a sample of the cracklings. It has a dial face divided into three sections on which a pointer indicates the degree of finish of the cook. The major portion of the face is marked "wet," indicating further cook. This is followed by a "test" segment, indicating approximately 1 hour and 45 minutes of further cooking is needed and a "dry" area indicating that the cook will be finished within 15 minutes.

During the last 15 minutes, the charge is sampled every five minutes or at shorter intervals since experience has established that the batch can easily be spoiled during this time.

The ease of using the tester permits frequent sampling and the time necessary to obtain and test a sample is 30 seconds. In sampling, a wooden paddle is placed in the sampling cock and about 2 lbs. of material is withdrawn and shaped into a conical pile. The prongs of the tester are inserted in the pile and a cook reading is taken.

From a charge of the size mentioned previously the plant gets a yield of 1,800 to 2,400 lbs. of meat scrap with a protein count of 48 to 52. The grease content of the cracklings varies somewhat with the type of press employed, being about 9 per cent with the 150-ton press and 8 per cent with the 300-ton press. The grease yield is 450 to 800 lbs. of No. 1 Yellow. It is stated that the grease is light in color and the press cakes are perfectly formed, uniform as to weight and come off the press plates



A. B. HILTON WITH TESTER

easily. The uniformity of the cake permits close estimation of their weight on the basis that 6 ft. of cake equals 1,000 lbs.

Not only is the tester said to determine the cooking end point with accuracy, and to provide the operator with a means of checking progress at frequent intervals, but it is said to minimize maintenance and cleanup work in connection with the melters and the crackling mill. Good cooking results in fewer shutdowns to clean the melter paddles or the mill.

The instrument has a long life. It is equipped with a knob which is used to align the indicating needle with the correct zero starting point by feeding the proper amount of current from a flashlight battery in the handle. If the needle cannot be aligned correctly a new battery is needed. Being light and portable the instrument can be used with any number of cookers to determine the end point of the cook in each one.

JANUARY-MARCH EXPORT ALLOCATIONS FOR FATS

The January-March 1949 allocations, in million pounds, fat content, are as follows:

	PMA Procurement	Army Procurement	Commercial Procurement
Lard	18.7	58.8	
Margarine	0	2.1	
Shortening & Other			
Ed. Oils	0	18.6	
Linseed Oil	1.1	2.4	
Other Industrial			
Fats & Oils	0	50.6	
Soap	0	11.9	
Total	3.8	18.7	139.4

For the first quarter of 1949 the principal recipients of some export allocations, fat content, are:

Lard: American Republics, 34,320,000; Bi-Zonal Germany, 11,700,000; Austria, 6,600,000; Belgium, 2,200,000; France, 4,400,000; Canada, 3,300,000; Fr. Zone, Germany, 3,300,000; Voluntary Relief, 2,700,000; Switzerland, 1,100,000; Project, 1,100,000; Trieste, 440,000; French Colonies, 330,000; British Colonies, 170,000; Netherlands Colonies, 100,000.

Other Industrial Oils (tallows and greases): France, 11,000,000; Canada, 8,800,000; American Republics, 7,622,000; Belgium, 6,655,000; Bi-Zonal Germany, 1,600,000; Austria, 4,500,000; SCAP (Japan), 3,400,000; Union of South Africa, 2,200,000; Philippines, 1,500,000; Switzerland, 1,100,000; Italy, 630,000; Projects, 358,000; Afghanistan, 220,000.

FLASHES ON SUPPLIERS

DIRIGO SALES CORPORATION: Mel Darack, treasurer of the Boston firm, reports that it has acquired of John Clugston of Belmont, Mass., his distributorship and jobbing business in sausage and meat loaf binders, including the sole agency in New England of Spencer-Kellogg's soy flour products.

Factors Affecting Storage of Frozen Meat Analyzed

THE zero storage life of a meat is dependent upon (1) the nature and amount of fat on the particular meat; (2) the treatment of the meat before it is placed in freeze; (3) the moisture vapor transmission qualities of the wrapping material; (4) the manner of wrapping; and (5) the temperature.

The development of rancidity in animal fat depends upon its ability to absorb oxygen from the air. This weakness for oxygen varies with the basic chemical structure of the fat involved. Any fat that has one or more double bonds in the carbon chain will be vulnerable to a cleavage caused by the oxygen uniting with the carbon at the double bond and forming aldehydes and fatty acids. These products are not pleasing in taste or odor and give the fat and the adjoining lean a flat or rancid flavor.

Since pork fat is fairly high in fats that have these double bonds (oleic acid, one double bond; linoleic acid, two double bonds; linolenic acid—three double bonds) and the ability to absorb oxygen, it follows that its storage life is lessened considerably. Lamb and beef are meats that are higher in stearic acid, a fat with no double bonds in its chemical structure, and therefore less susceptible to oxygen absorption and oxidative rancidity with a subsequent longer storage life.

Experiments on Lamb Cuts

A series of tests were conducted on lamb and yearling mutton. The procedure followed was to age choice carcasses four days and 22 days respectively and place a series of chops in zero and their duplicates in 10 degs. F. The wrapping materials used were (1) wax locker paper, (2) cellophane laminated, and (3) aluminum foil.

Organoleptic tests, peroxide values, and shrinkage determinations were made at the end of 12 weeks, 24 weeks, and 48 weeks of storage.

Peroxide values on the chop held at 10 degs. F. were slightly higher than those stored at zero but in no case exceeded 10. All chops were still in excellent flavor at 24 weeks regardless of the wrapping material used but at the end of 48 weeks, the fat of the chop stored at 10 degs. F. and wrapped in locker paper was somewhat stale. The shrinkage was negligible in every case.

Legs of lamb and rolled shoulders of lamb were stored at 10 degs. F. and zero. Some were wrapped in cellophane and duplicates were wrapped in waxed locker paper. At the end of eight months of storage the cellophane wrapped cuts had excellent flavor but those wrapped in waxed locker paper had an off flavor to the fat, although peroxide values

were not over 6.3. The off flavored fats were in the 10 degs. F. storage temperature. Mutton chops held in -20 degs. F. for one year, had very good flavor, were exceptionally tender and juicy, and the type of paper used had no appreciable effect on oxidation. This was quite evident in the organoleptic

BY P. THOMAS ZIEGLER, JAMES A. CHRISTIAN and
DR. R. C. MILLER, Pennsylvania State College

*A report delivered at the meeting of the American Society of
Animal Production in Chicago on November 26 and 27.*

test and in the peroxide values and the amount of free fatty acid present. The shrinkage did not exceed 2 per cent in the locker paper and was insignificant in the foil and cellophane laminated.

The strip loin muscle from a 15-month old Hereford steer, a 20-month old Shorthorn steer (carcasses graded low Choice) and a 15-year old Holstein cutter cow were used in this test. The steaks were aged in the loins for 24 hours, 72 hours, seven days, and 14 days respectively. The freezer temperatures used in this test were zero and -20 degs. F. All cuts were wrapped in .002 aluminum foil using the drug store wrap. Organoleptic tests were made at the end of one-, three-, and six-month periods, as were peroxide values and free fatty acid determinations.

The aging of the beef before freezing produced a more tender product, the tenderness increasing with the length of the aging period. However, freezing the meat for six months practically offset the benefits of the aging with slightly more tenderness occurring in the meat stored at -20 degs. F. over that stored at zero. This was more noticeable in the cow beef than in the high grade steer beef. The flavor of all the cuts was still excellent at the end of the six-month storage period. There was no freezer burn. Peroxide values changed very little but free fatty acids increased with the aging period.

Low Temperature Freezing

The top round muscles of an eight-year-old Angus cow grading Commercial was used in this test. Steaks cut 1 in. thick were drug store wrapped in (1) waxed locker paper and (2) cellophane laminated. The beef was aged three and 14 days and one series was wrapped in the above papers, frozen at zero, and stored at zero. Another series was frozen between layers of dry ice (-110 degs. F.) and then wrapped in the two different wrapping materials and stored at zero. The lengths of the storage periods were four, 24, and 48 weeks at which times organoleptic tests, peroxide

values, and free fatty acid determinations were made.

The steaks frozen at -110 degs. F. were more tender than those frozen at zero in both the three- and 14-day aged beef at the end of one month of zero storage. The steak frozen at -110 degs. F. was not as juicy as that frozen at zero due to the thick coating of frost caused by the contact with dry ice. At the six-month period, there was practically no difference in tenderness between any of the steaks regardless of the aging period or the storage temperature. Those frozen at -110 degs. F. continued to be less juicy. The 48 weeks

and in one instance the 52 weeks of storage produced unfavorable results in the fat, particularly in the waxed locker paper wrapped meat. Tenderness was the same for all cuts.

Lard and Ice Coatings

Round steak from a choice steer was used in this test. Four steaks were frozen at zero and given two immersions in freshly rendered lard at 125 degs. F. Two of the dipped steaks were stored unwrapped at zero for six months and two were wrapped in cellophane and stored in zero. Duplicate steaks were frozen at zero and dipped twice in ice water. Two were stored at zero unwrapped for six months and two were wrapped in cellophane and stored similarly.

The lard-coated, unwrapped steaks were rancid and fishy in taste. The lard-coated, cellophane wrapped steaks had better flavor but were not as fresh as the ice-coated steaks. The labor involved, the messiness of lard coating, and the poor quality of the stored product were against such a practice.

The iced steaks maintained good flavor, particularly when they were wrapped in cellophane. However, it was necessary to give the unwrapped steaks a reicing at the end of three months. Obviously such a practice adds to the cost of the stored meat.

Round steaks ¾ in. thick were wrapped in aluminum foil and stored at -20 degs. F. for three months. The steaks were taken from the round after three days, 13 days, and 20 days of aging respectively.

With three days of aging the steaks were still tough. After 13 days of aging they were definitely more tender and with 20 days of aging there was very little difference from those aged 13 days.

Samples of hamburger containing approximately 15 per cent and 30 per cent fat respectively were tested in a waxed locker paper and a cellophane wrap. The storage period was for nine months and 12 months at -20 degs. F.

All samples were fresh in flavor at the nine months and 12 months sampling periods. The shrinkage was less than 1 per cent and the hamburger with the higher fat content was juicier. This gives some concrete evidence of the value of -20 degs. F. as compared to zero storage since previous tests showed waxed locker wrapped beef to be slightly rancid at 12 months.

Tests on Variety Meats

Liver samples were tested in four different wrapping materials: (1) waxed locker paper, (2) cellophane, (3) cellophane laminated and foil laminated. The samples averaged 100 grams and were frozen and stored at 10 degs. F. for a period of six months.

All liver samples were as good at the end of six months as the day they were placed in freeze. It is our observation that freezing liver produces a milder flavor and that liver has good storage life.

Liver Pudding and scrapple were tested in waxed locker paper as against cellophane, frozen and stored at 10 degs. F. for five months.

The liver pudding that was cellophane-wrapped was superior to the waxed locker wrap. The same was true of the scrapple with the exception that the scrapple did not have the storage qualities of the liver pudding.

Hearts and tongues wrapped in waxed locker paper were in good flavor at the end of 10 months of zero storage.

Tests conducted on the storage of lard for one year showed that freshly rendered lard stored at 70 degs. F. and 40 degs. F. in sealed jars and exposed to light remained in as good condition as the same lard similarly treated but stored away from the light.

Comparative peroxide values and free fatty acid content were as follows:

Lard	P.V.	F.F.A.
Sealed and exposed to light.....	.924	1.130
Sealed and stored away from light...	4.163	1.127

Similar samples stored unsealed for one year were very rancid and had peroxide values of between 51 and 99 and free fatty acid ranging from 1.88 to 7.71.

Canning freshly rendered lard is the safe way to hold lard for long storage periods where no antioxidant is added. Light is not a factor.

Zero Storage of Hams

Samples of sliced smoked ham as well as ham butts were wrapped in (1) waxed locker paper, (2) freezetex, and (3) aluminum foil and stored at zero for four-, six-, nine-, and 12-month periods.

All samples were very edible at the end of four months zero storage. At the end of six months of storage the waxed locker paper-wrapped sample was slightly stale but still edible. Peroxide values had increased from 1.61 at four months to 7.42 at six months.

Samples wrapped in freezetex vs. foil and stored at zero for nine months

(Continued on page 25.)

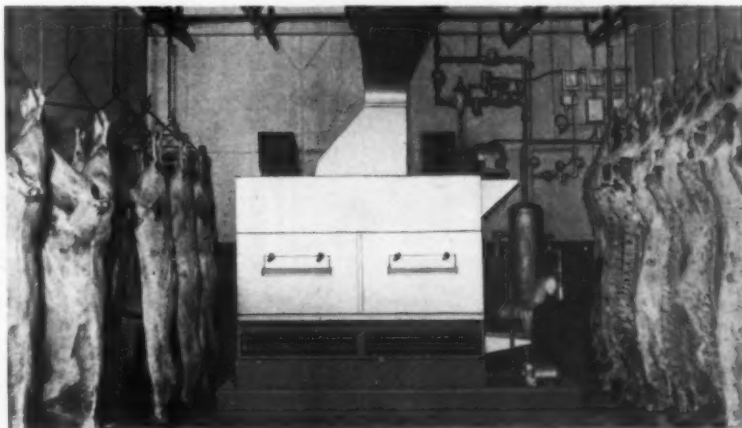
OWEN BROS. FIRMS VITAL FACTOR IN MISSISSIPPI ECONOMY

Fourteen years ago Fred and Marvin Owen, recognizing the need for a livestock market in eastern Mississippi, established Owen Bros. Stockyards, at Meridian, the first auction market in the state. Because of his work in improving livestock, Marvin Owen has done a great deal to promote the



growth of the livestock industry in the state. A few years later the brothers constructed a slaughterhouse on one side of the stockyards.

During the 12 months ended June 30, 1948, the packing company distributed about 5,500,000 lbs. of meat products. The plant manufactures 125,000 lbs. of sausage a week and kills up to 135 head of cattle daily, and capacity is being increased by the addition of refrigeration equipment and cold storage facilities. Chill and holding coolers are refrigerated by floor



mounted brine spray type force draft units, float controlled. The unit coolers (above) are designed for high back pressure operation through an automatic back pressure valve, thus delivering proper chilled air under the most efficient operating conditions and distributing the cold air in the room at nearly perfect relative humidity. Two Vilter 7½x7½ ammonia compressors furnish refrigeration for seven rooms. Two vertical open type condensers are used. I. L. Wooten, general manager, planned all buildings and equipment.



Best Buy BOSS



If you are considering the formation of a new rendering plant or department, or if you are embarking on a program of modernization in your present quarters, you will find it to your distinct advantage to investigate the

NEW BOSS CRACKLING PRESS

In this newly designed press we feel that we have made a noteworthy contribution to the rendering industry. Virtually all of the standard shortcomings of conventional crackling presses have been overcome. New basket supports permit complete elimination of all obstructions to the free flow of grease.

Quick and easy loading has been achieved, pressure has been distributed and the over-all height has been reduced through the unique design of the press head alone. You owe it to yourself to know what BOSS has accomplished in this new design. Send us your inquiry.



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PROCESSING *Methods*

OVERFILLING OF CANS

Although overfilling of the can is only one of the factors which may cause springers in canned meats (these include low closing temperature, insufficient vacuum, delay between closure and can processing, incipient spoilage, leakage of can, excessive distortion of can ends in processing, rough handling and others) it is one of the more common causes.

A can is overfilled when the volume of the contents at ordinary storage temperatures is greater than the capacity of the can with both ends flat. Several causes of overfilling include.

1.—The use of cans with less capacity than required for the normal volume of the desired weight of product;

2.—The filling of a greater weight of product into the can than is intended due to improper adjustments of mechanical fillers, inaccurate check weighing scales, carelessness in check weighing, or carelessness in hand filling without check weighing;

3.—The trapping of gas in the can or in the product during filling which does not escape during exhausting, so that the normal volume of the contents of the can is increased;

4.—The introduction of abnormal amounts of gas (air) into the product during mixing so that a given weight of product occupies greater volume;

5.—The use of meat containing abnormal quantities of gases, resulting from bacterial growth. Such gases are in the product when the can is sealed. The gases are driven from the meat during the heat treatment of processing and are not re-absorbed by the product. These gases may increase the volume of contents of can so it is overfilled;

6.—Changes in the formula of the product increasing the volume occupied by a given weight. In general, decreasing the moisture content increases the volume, and increasing the fat content increases the volume;

7.—Addition of too much water or brine to complete the fill of the can. In some canning lines, the fill of the can is completed with brine or water supplied continuously by a perforated pipe. When this procedure is employed, sufficient liquid should be removed from the can prior to closure so that the volume of the contents of the can after cooling to normal storage temperatures does not exceed its capacity;

8.—Changes in methods of preparation affecting the volume of the product. Some steps in the preparation of meat products for canning which affect their specific gravity are: Time of precooking, size of grind and ways of conveying;

9.—Filling cans as full as possible. Some canners deliberately fill cans with certain products as full as possible to minimize the headspace because these products become discolored where they are adjacent to the headspace. In these instances, a slight excess of product may cause overfilling. When filling an open top can, the level of the product should be at least $\frac{3}{16}$ in. below the top of the flange of the can, unless the sealing temperature is sufficiently high to permit contraction on cooling to this headspace, because the inner side of the can cover after double seaming is $\frac{3}{16}$ in. below the top of the can. Overfilling may result from filling the can to the top of the flange.

The ANNUAL MEAT PACKERS GUIDE contains much valuable material for meat plant managers, operators and purchasing agents.

When Prices
Go UP
DOWN

PRODUCT PRICES CHANGE PRETTY RAPIDLY THESE DAYS.

A car of product sold at $\frac{1}{2}c$ under the market costs the seller \$37.50; at $\frac{1}{4}c$ under he loses \$75.00; at $\frac{1}{8}c$ under he loses \$150.00; at $1c$ under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

It is vital to know the market when prices are fluctuating.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at $\frac{1}{4}c$ variation from actual market price.

Be abreast of today's market by subscribing to THE DAILY MARKET SERVICE (\$72 per year, \$19 for 13 weeks). Write THE NATIONAL PROVISIONER, 407 So. Dearborn, Chicago 5, Ill., at once.

DEXTROSE IN CURING

A western packer wants to know how much dextrose should be used in curing.

EDITOR THE NATIONAL PROVISIONER:

What seems to be general practice in regard to the amount of dextrose used in curing pork cuts and sausage?

Dextrose is used in sweet pickle cures for hams, picnics, butts, tongues, corned beef and in all manufactured products. In pump and cover pickles 30 lbs. of dextrose is employed for each 100 gals. of pickle. No other sugar is needed.

In all types of sausage products, bologna, meat loaves, etc., a minimum of 1 lb. of dextrose is added in the chopper to each 100 lbs. of green meat. Some sausage plants use up to $2\frac{1}{4}$ lbs. per 100 lbs. of meat, especially in such products as ham bologna.

Dextrose may be used in curing S. P. bacon but it is too active chemically to produce the most desirable color in D. C. bacon. However, research work is being carried on at present on such use.

MAKING PORK FRY

Pork fry is a sausage type product which is sometimes stuffed in artificial casings. It is fried or broiled by the consumer before it is eaten.

The product is often made with a formula of 70 per cent lean pork and 30 per cent solid fat trimmings, or 70 per cent lean shoulder meat and 30 per cent solid fat trimmings. The seasoning and curing formula is simple and for each 100 lbs. of meat calls for:

$2\frac{1}{2}$ lbs. salt
 $1\frac{1}{2}$ lbs. sugar
 $3\frac{1}{4}$ oz. sodium nitrate

The above ingredients are mixed with the meat before grinding through the $\frac{1}{4}$ -in. plate. After grinding, the meat is held in the cooler at 34 to 36 degs. F. until there is full development of a good red color. Regrind the product after curing, mix and stuff in artificial casings of bung size. Hold the product after stuffing for several hours at 90 to 95 degs. F. and then hold at 45 degs. F. until dry on the surface.

SMOKED MEAT SHRINKAGE

It is important to keep track of cured product shrink at various stages from the time the meat leaves the curing vats until it is shipped from the plant. Such procedure serves to point out the places where procedure may be faulty and excessive shrinkage is being experienced. The cured cuts should be weighed out of the curing vats and a drainage allowance deducted.

The cuts are turned over to the

smokehouse department at the drained weight and are weighed again after they have cooled down (perhaps 24 hours) after smoking. Smokehouse shrinkage is determined by comparison of the drained weight and the cooled smoked weight. The hanging shrink is the difference between the cooled smoked weight of the product and its weight when shipped.

Sometimes it may be desirable to get a very accurate figure on shrinkage in the smokehouse in order to check operations there. This can be done by weighing the cured meats just before going into the house, after they have been soaked and branded, and weighing them again immediately after removal from the house.

YIELDS OF BLOOD

A midwestern packer raises an interesting point in connection with blood yields.

EDITOR THE NATIONAL PROVISIONER:

What is the relationship between the yields of blood for different kinds of livestock?

The relationship between the blood yields of different kinds of livestock is that the amount produced from one beef animal is roughly equal to production from seven hogs, 14 sheep or seven calves.

In blood dried to 10 per cent moisture content, the yield from cattle is about 7½ lbs. per 1,000 lbs. live weight, and for hogs, about 5 lbs. per 1,000 lbs. live weight.



For Purity Protection in Meat Packing Equipment Use **ALLEGHENY STAINLESS** For Quick Shipment of Stainless Steel in Any Form **CALL RYERSON**

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Joseph T. Ryerson & Son, Inc. Plants: New York, Boston,
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Chicago, Milwaukee, St. Louis, Los Angeles, San Francisco.

Some Foot-Mouth Disease Work in Mexico Already Beating Goals for 1949

The answers to the problems involved in the scientific war being waged against foot-and-mouth disease in Mexico will be available in the early months of 1949. Already the joint commission has surpassed its goals in two fields—the manufacture of vaccine and the injection of vaccine into animals in the infected zone of Mexico.

Having proved that vaccine could be produced on a mass scale and that an organization could be perfected to administer it, the commission is moving toward a solution to the question of whether immunity from the vaccine will be sufficient to stamp out the disease. Cattlemen and scientists from all over the world are awaiting the scientific results which will have a tremendous effect on the cattle industry of not only the United States but the entire world.

As a result of the commission's accomplishments during the last half of 1948 and the approval of the world's leading scientists, public opinion and the press have changed. Cattle associations on both sides of the border have voiced complete confidence in the present campaign to eradicate the disease.

A four-man sub-committee from the United States Senate visited Mexico in November and after a thorough investigation approved the commission's program and announced that it will recommend to Congress that the tremendous cost of financing the program be continued for at least nine more months. The program is now costing more than \$1,000,000 a month and will shortly reach \$2,000,000 per month because of its acceleration. Senator Elmer Thomas of Oklahoma said of the program: "The commission is the most efficient joint organization I have seen operating outside the United States."

Although there were small outbreaks of foot-and-mouth disease in the infected zone during the latter part of the year, these were dealt with quickly and efficiently. The infected animals were slaughtered and the area quarantined and kept under careful inspection. Contact animals were vaccinated and kept under close watch.

It is estimated that the number of doses of vaccine produced will exceed 4,800,000 and the number of injections will top 2,600,000. The original goal of 1,000,000 doses of vaccine to be produced monthly was reached in October, when 1,115,000 were made. In November 1,350,000 were produced and December production was even higher. Approximately 470,000 animals were inoculated in October and in November the figure reached 600,000. The injection quota for December was 1,000,000.

THE NATIONAL PROVISIONER DAILY MARKET SERVICE coming to you every full trading day of the week will pay for itself many times over.

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Swift 1948 Results

(Continued from page 7.)

ers have thinned their herds to send more cattle to market. If this thinning slows down in 1949, there will be fewer cattle to process and distribute as beef. At the same time, with more grain available, more cattle can be fed to heavier weights. This will add tonnage, but the total outlook is less beef production in 1949 than in 1948. Fewer calves, sheep and lambs will go to market in 1949 than in 1948."

Referring to the antitrust suit against the four major packers, Holmes said that Swift will fight "this unjust and unreasonable charge with all the energy and ability at its command." He pointed out that no company can grow and prosper unless it follows sound business principles and maintains a decent regard for the rights of others.

Statement of consolidated income and accumulated earnings of Swift & Company for the year ended October 30 follows:

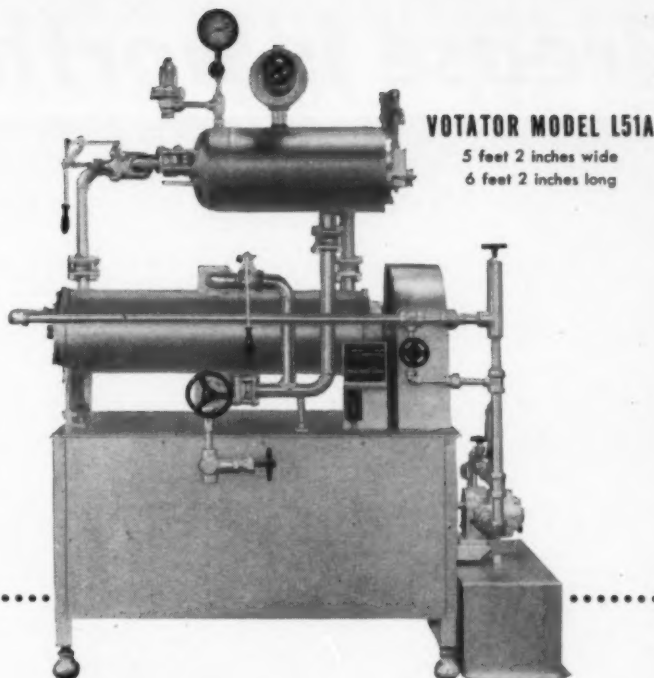
SWIFT INCOME AND EARNINGS

Sales, including service revenues...	\$2,361,114,041
Dividends received:	
From subsidiaries—not consolidated—	
Domestic	1,852,746
British	584,137
Interest from marketable securities, etc.	460,000
Miscellaneous—net	361,146
Total	\$2,364,372,130
Less:	
Cost of sales and service, including provision for inventory replacements	\$2,163,483,165
Net charge due to replacement of portion of original "Lifo" inventories involuntarily liquidated during prior years	12,612,535
Selling and administrative expenses	101,512,378
Depreciation	10,729,410
Gain on disposals of fixed property, etc.—net credit	741,841
Taxes (other than income taxes)	9,204,828
Contributions to pension trust	11,280,320
Interest charges	2,377,653
Federal income taxes	23,367,181
Other income taxes	2,648,282
Total	2,336,482,920
Net Income for the Year	\$ 27,889,210
Accumulated Earnings, November 1, 1947	131,455,243
	\$ 159,344,453
Less: Appropriation to Reserve for high cost additions to fixed assets	10,000,000
	\$ 149,344,453
Dividends Paid, \$2.60 per share	15,397,710
Accumulated Earnings, October 30, 1948	\$ 133,946,743

MID MEMO 117 AMENDED

A. R. Miller, chief, meat inspection division, U. S. Department of Agriculture, has announced that paragraph No. 1 of Memorandum 117, issued December 3, has been amended to show the effective date as March 1, 1949. The memorandum clarifies the use of certain ingredients in the manufacture of canned corn beef, corned beef hash, certain types of sausage and other meat food products (see THE NATIONAL PROVISIONER of December 11, page 15.)

The market section keeps you up to date on current market trends, giving full market coverage for the industry.



VOTATOR MODEL L51A

5 feet 2 inches wide
6 feet 2 inches long

3,000 pounds of top-quality Lard per hour!

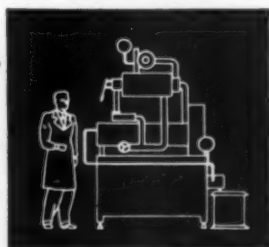
You could hide this VOTATOR lard processing unit in the pantry. It chills and plasticizes 3,000 pounds per hour on a continuous basis. Add these facts together—you have lard production at very low cost per pound. In view of the closed, controlled character of the process, that means not just lard but lard that sells on the top-quality level. Fully developed VOTATOR lard processing apparatus is available in capacities up to 10,000 pounds per hour. Capacities can be adjusted without loss of efficiency. Write for details whatever the size of your lard processing operation.

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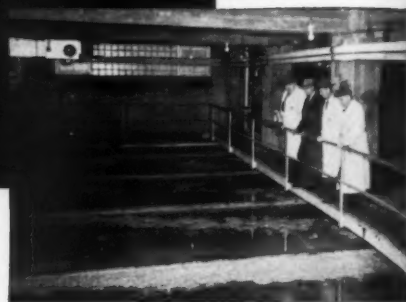
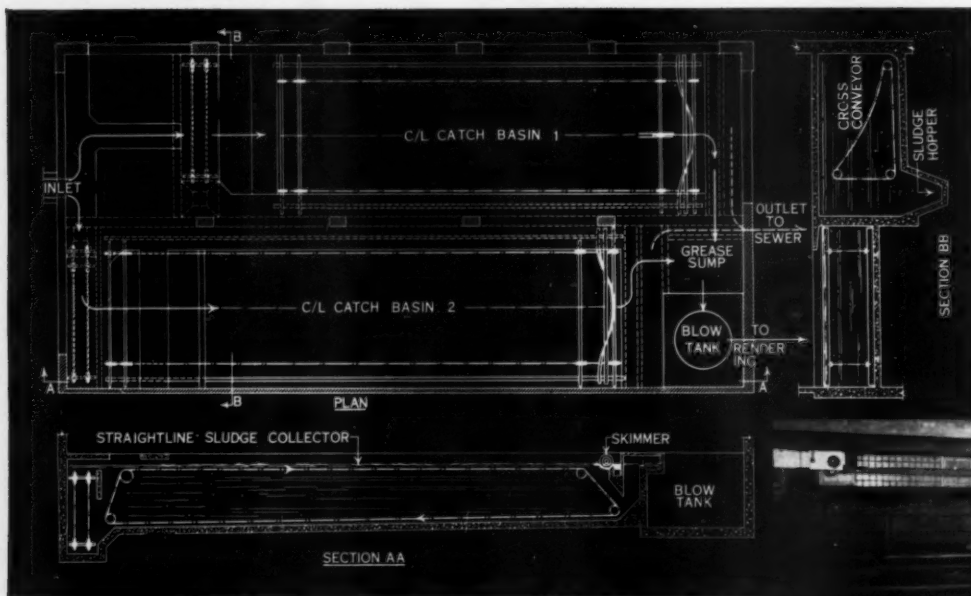


Votator

LARD PROCESSING APPARATUS

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation

Grease is worth money.



Save it with — **LINK-BELT GREASE COLLECTORS**

Allowing grease and meat scraps to go down the sewer is double loss. In addition to the waste, you may anticipate trouble from blocked sewers, polluted streams and overloaded municipal sewage treatment plants.

The Link-Belt grease recovery system installed at the Sioux Falls, South Dakota plant of John Morrell and Company illustrates a method of reclaiming values from packing house waste. All plant waste waters containing grease and recoverable scraps are directed to the catch basin for removal. Grease of low specific gravity forms a scum on the surface of the basin. The upper or return run of flights of the Link-Belt Straightline Collector move the scum to the discharge (effluent) end where an automatic skimmer deposits the skimmings into a trough. The skimmings are then conveyed manually or automatically to the blow tank from which they are sent to the rendering plant.

The grease of higher specific gravity together with the meat scraps settle to the bottom of the catch basin, forming a sludge. The bottom run of flights of the Straightline Collector conveys the sludge to a withdrawal hopper at the inlet

(inlet) end of the basin. The sludge is usually withdrawn by pumps which discharge to sewers or to dewatering mechanisms. Where dewatering is practiced a Link-Belt liquid vibrating screen is used and the dewatered sludge is sent to rendering, while the underflow is recirculated through the basin for additional grease recovery.

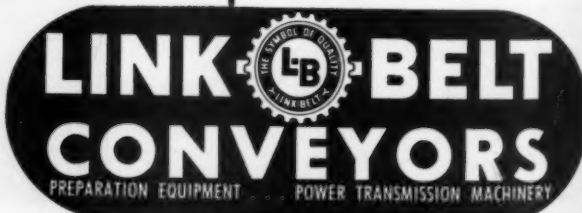
Collection and removal of the grease-laden scum and sludge is completely automatic, while the mechanism required for an efficient grease recovery system is simple and inexpensive to operate. The first cost is especially low when you consider the dollar value returned. Grease recovery systems are profitable investments, not capital expenditures. Link-Belt has furnished equipment for over twenty grease recovery systems for packing plants and offers extensive experience and a broad line of conveying equipment for handling all materials in the packing plant.

LINK-BELT COMPANY

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Link-Belt products include Overhead Pusher Conveyors . . . Chains & Sprockets of all types . . . Boning and Hog Cutting Conveyors, as well as Conveyors, and Elevators of the Apron, Belt, Bucket, Chain, Flight, Bulk-Flo, Interno, Oscillating, Trolley and Screw types for handling edible and inedible products . . . Coal and Ashes Handling Equipment . . . Vibrating, Liquid, Revolving, Sewage and Water-Intake Screens . . . Car Spotters—Portable and Stationary types . . . Portable Car Iceers . . . Ice Crushers and Slingers . . . Spray Nozzles . . . Bobbitted, Ball and Roller Bearings . . . Speed Reducers and Increasers . . . Gearmotors . . . Electrofluid Drives . . . P.I.V. Gear Variable Speed Transmissions . . . Silent Chain Drives . . . Roller Chain Drives . . . Hangers . . . Collars . . . Clutches . . . Couplings . . . Gears . . . Pulleys . . . Base Plates . . . Shafting . . . etc.



Up and down the MEAT TRAIL

Oscar Mayer Acquires Plant in Philadelphia

O. G. Mayer, president of Oscar Mayer & Co., Inc., late last week announced the acquisition of the packing plant of F. G. Vogt & Sons, Inc., Philadelphia. The sale included machinery and equipment and several patents. The plant, which adjoins the Philadelphia stockyards, consists of a four-story building containing 185,000 sq. ft. of space, and a garage.

Oscar Mayer & Co., which operates plants at Chicago, Davenport, Ia., Madison and Prairie du Chien, Wis., has served retailers in Philadelphia out of its Madison plant for many years. Mr. Mayer stated that the new facilities will enable the company to give the Philadelphia area better service.

Industry Safety Council Members Meet in Chicago

A quorum of the executive committee of the meat packing, tanning and leather industries section of the National Safety Council held a meeting in Chicago last week at which important changes in rules for future meat packing safety contests were adopted. In the future, packing plants performing any slaughter operations, regardless of the amount, will be grouped in the slaughtering division and the contestants will be limited to packing plants slaughtering for human consumption.

Members attending the meeting were: William Davis, staff representative; Henry Tefft, director packinghouse practices and research, American Meat Institute; Dr. A. J. Hubata, medical director, Armour and Company, Chicago; Martin Cernetisch, general chairman of the section and safety director, John Morrell & Co., Ottumwa, Ia.; F. L. Lump, insurance manager, Armour Leather Co., Chicago, and Robert A. Harschnek, safety director, Swift & Company, Chicago.

Kleeman & Co. is Purchased By Tennessee Packers, Inc.

Tennessee Packers, Inc., Union City, Tenn., has purchased the Kleeman & Co. of Clarksville, Tenn. Lorenz Neuhoff, jr., president of Tennessee Packers, and also owner of the Reelfoot Packing Co. of Union City, said that the new corporation of Tennessee Packers, Inc., will operate both the Union City and Clarksville plants. In addition, Neuhoff operates plants at Salem and Bristol, Va. Neuhoff stated that E. C. Moore, one of the organizers and vice president of the Clarksville plant, will remain with that firm.



NATIONAL HIDE ASSOCIATION EXECUTIVE BOARD ELECTS NEW DIRECTOR

Pictured at their meeting last week in Chicago are the new officers of the National Hide Association. (Seated, l. to r.) M. A. Delph, president, M. A. Delph & Co., Indianapolis, and treasurer, NHA; Joseph Adler, vice president, Sig Adler Co., Chicago; L. M. Lyon, owner, M. Lyon & Co., Kansas City, Kans.; Frank E. Brown, jr., president, Frank E. Brown, Roanoke, Va., and president, NHA; (standing, l. to r.) E. W. Hickman, partner, Hickman & Clark, Ft. Wayne, Ind., and vice president, NHA; Jack Weiller, president, Friend Hide Co., St. Louis; Norm Galbraith, vice president, John C. Andresen & Co., Inc., Chicago, and secretary, NHA. At the meeting the board accepted the resignation of Al Fingulin as executive director and appointed John K. Minnock executive director.

OPEN HOUSE

Executives of the Plankinton Packing Co., Milwaukee, Wis., pictured at the recent open house to celebrate the opening of a new utility building. L. to r., A. W. Patterson, city sales manager; Al Zautcke, plant sales manager; W. F. Schutte, president, and Cy Collings, advertising manager. The five-story building houses medical department, timekeeping and employment offices, locker and shower rooms, cafeteria, laundry, credit union, etc.



Milt Goldberg, President of Premier Casing, Dies

Milt Goldberg, president of Premier Casing Co., Chicago, died Tuesday of this week at Rochester, Minn. He was 59 years old. He had been ill for the past eight months. Mr. Goldberg, who has been in the industry about 38 years, was well known to meat packers and sausage manufacturers throughout the country. He was formerly president of Harry Levi & Co., Chicago. In 1941 he founded the Premier Casing Co. and served as its president until his death.

Banfield Packing Co. Sells Miami and Salina Plants

R. C. Banfield, president of the Banfield Packing Co., Tulsa, Okla., has announced that the company's Miami, Okla. plant has been sold to Stewart Gammon, plant manager, and Harry C. Bass, jr., head of the Mid-Western Meat Co. in St. Louis. Gammon will continue as manager. The plant employs about 70 persons, all of whom are being retained. Banfield also said that the company's plant in Salina, Kans. was sold but did not reveal the buyer.

Personalities and Events of the Week

● **George G. Abraham**, president of Abraham Bros. Packing Co., Memphis, Tenn., has announced the promotion of **J. V. (Dick) Snyder** to general manager. Snyder joined Abraham Bros. as general superintendent last July. He is a member of a family long associated with the meat packing industry. His father and brothers, **Henry** and **Harvey**, were connected with **John Morrell & Co.**, and he was also with Morrell for many years.

● A building permit has been issued to the **Rath Packing Co.**, **Waterloo, Ia.**, for construction of a \$366,000 one-story brick building with basement, for use as mechanical shop and storage. Work will begin in the spring.

● Declining prices of dressed meats and lard have caused the closing for an indefinite period of the **Danville Packing Co.**, **Danville, Ill.**, according to **Gregory V. Rose**, president. Rose said the plant will remain closed until the live market compares more favorably with the dressed market.

● **Jay C. Hormel**, chairman of the board, **Geo. A. Hormel & Co.**, **Austin, Minn.**, told stockholders at the annual meeting last week that Austin will always be headquarters for the company. Hormel also revealed that the **Hormel Foundation**, a meat research organization, gradually will resume a large ownership of the company itself.

● Following a recent meeting of its directors the **American Meat Corporation**, **Kansas City**, has announced the following appointments: **Al Brandmeyer**, vice president in charge of sales, and **Robert Herron**, vice president in charge of plant operations.

● **John D. McNamara**, 65, operator of the **M & M Packing Co.**, **Buffalo, N. Y.**, died recently as a result of a heart attack. He had been in the wholesale meat business in Buffalo for 15 years and was also a part owner of the **Quality Provision Co.**

● At the annual meeting of the **C. A. Durr Packing Co.**, **Utica, N. Y.**, recently, the following officers were elected: Chairman of the board, **Clara Durr Harrison**; president and treasurer, **David J. Harrison**; vice president, **Margaret Durr Smith**; secretary, **William M. Howard**, and assistant treasurer, **Arthur H. Mauthe**. Directors include **Mrs. Harrison**, **D. J. Harrison**, **Mrs. Smith**, **Albert C. Durr** and **Allan P. Carpenter**. Carpenter, who is general manager, was appointed assistant to the president.

● The **Can Manufacturers Institute** has announced the election of **Dan M. Heekin** president of the organization for 1949. Heekin, president of the **Heekin Can Co.**, **Cincinnati**, will return to the office he previously held as president of the Institute when it was first established in 1938.

● **J. J. DeFoe** of **Abraham Bros. Packing Co.** and **J. L. Nunn** of **Memphis Packing Co.** were among the 42 recip-

BEASLEY PACKING CO. OPERATING IN EFFICIENT NEW PLANT

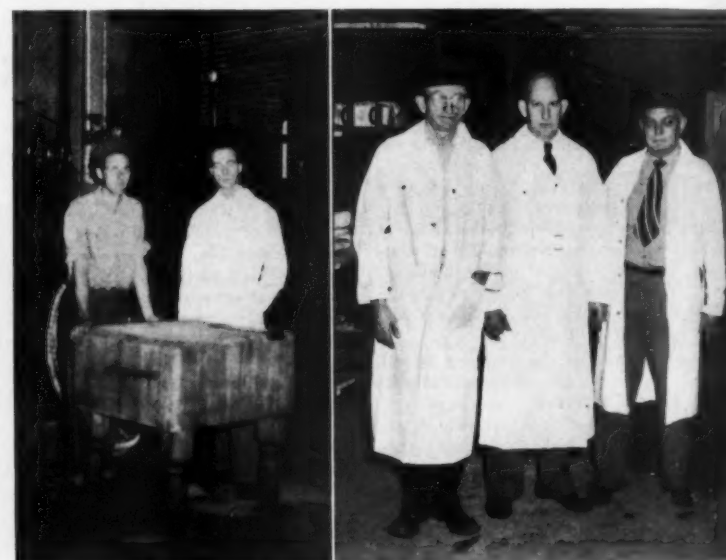
The **Beasley Packing Co., Inc.**, **Hattiesburg, Miss.**, is now in full scale operation in its plant that has been under construction for the past two years. A picture of the completed plant is shown below.

The new building is of brick and concrete construction, mainly on a single level, and has been arranged for maximum operating efficiency. The killing



floor is designed to handle all varieties of livestock efficiently and all plant departments are arranged to permit continuous forward product movement without retracing in the plant. The plant was designed and supervised in construction by **H. J. Hupperich**, master mechanic of the Beasley concern, who has broad experience in the meat industry and incorporated several unusual features into the construction of the plant.

The **Beasley Packing Co.** is headed by **I. M. Beasley** and conducts a general meat packing and sausage manufacturing business with a branch house in **Jackson, Miss.** Company officials are pictured below.



SOME OF THE OFFICIALS OF BEASLEY PACKING CO.

In the photograph at the left, **H. J. Hupperich**, master mechanic, and **C. R. Deen**, plant manager, are pictured on the plant's killing floor. At right (l. to r.) **R. Hittson**, sausage superintendent; **L. D. Bayes**, assistant plant manager, and **C. J. Baggett**, killing superintendent, taken in the sausage sales cooler. Steel product racks visible in the background are constructed of steel T-shaped members, which permit use of racks for holding product on sticks, or, if desired, wood shelves can be inserted for holding packaged product.

ients of distinguished sales award plaques at the tenth annual sales award dinner of the **Memphis Sales Managers Club**. Purpose of the competition is to stimulate sales in the **Memphis** trade territory, improve relations between salesmen and management and give public recognition to the efforts of outstanding salesmen.

● **Fire at the Franklin Packing Co.**,

Memphis, Tenn., recently, caused damage estimated by **J. E. Franklin**, owner, at \$12,000.

● **Louis B. Dorr**, 68, an attorney and former executive vice president of the old **Dold Packing Co.** of **Buffalo, N. Y.**, died recently at his home in **Buffalo** after a long illness.

● The **Retarder Co.**'s permit to operate a rendering plant in **St. Louis, Mo.**

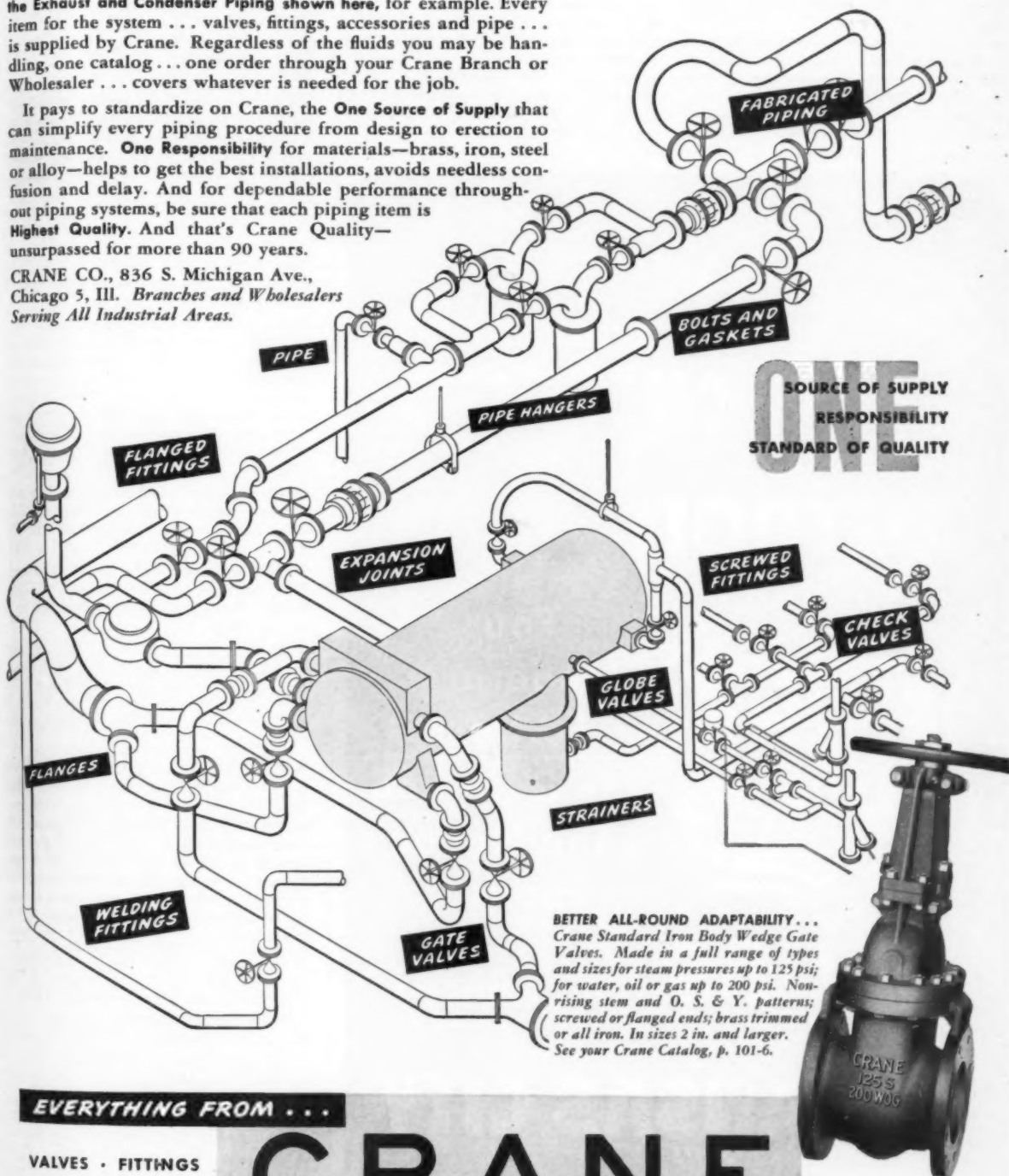
Complete Piping Materials Service

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That's the Crane line—the world's most complete source of piping equipment for power, process and general utility services. Take the Exhaust and Condenser Piping shown here, for example. Every item for the system ... valves, fittings, accessories and pipe ... is supplied by Crane. Regardless of the fluids you may be handling, one catalog ... one order through your Crane Branch or Wholesaler ... covers whatever is needed for the job.

It pays to standardize on Crane, the **One Source of Supply** that can simplify every piping procedure from design to erection to maintenance. **One Responsibility** for materials—brass, iron, steel or alloy—helps to get the best installations, avoids needless confusion and delay. And for dependable performance throughout piping systems, be sure that each piping item is **Highest Quality**. And that's Crane Quality—unsurpassed for more than 90 years.

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BETTER ALL-ROUND ADAPTABILITY...
Crane Standard Iron Body Wedge Gate Valves. Made in a full range of types and sizes for steam pressures up to 125 psi; for water, oil or gas up to 200 psi. Non-rising stem and O. S. & Y. patterns; screwed or flanged ends; brass trimmed or all iron. In sizes 2 in. and larger. See your Crane Catalog, p. 101-6.

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was revoked recently by the board of public service because of objectionable odors emanating from the plant. A. F. Versen, president of the concern, said the odors had resulted from faulty washing and drying equipment in the plant, and stated that new equipment which has been installed has corrected the condition. The plant, established by St. Louis meat packers, makes from animal hairs a material which delays hardening of plaster.

• The newly built meat packing and canning plant near Hermosillo, Sonora, Mexico has begun operating at full capacity of 400 head of cattle per day. Operations were held to 100 head of cattle daily while breaking in a new

crew of workers. The plant, under the direction of Don Emiliano Corella, is the third packing plant to be put into production in the last two years in Sonora.

• Robert E. Buchanan, 57, car route sales manager for Wilson & Co. at Cedar Rapids, Ia., died on December 12 after a prolonged illness. He had been in the industry for 39 years and was well known.

• In conjunction with the federal farm training program, 110 ex-GI's from Fairfield, Ill. toured the St. Louis National Stockyards recently. The visitors spent the morning in the cattle, hog and sheep divisions, watching salesmen sell the day's receipts and acquiring infor-

mation on prices and grades governing livestock selling values on the terminal market. After lunch a meeting was held in the Exchange assembly hall and talks were made by W. R. Huitt, exchange secretary; R. C. Kamm, traffic manager of the stockyards company; Lynn Austin of the USDA market news service and Editor Neill of the St. Louis market paper. In the afternoon the group visited the Armour and Company plant. They were entertained by the St. Louis Live Stock Exchange and the Stockyards Company.

• The McCook, Nebr., city physician and city sanitarian recently asked approval of an ordinance which would allow the McCook Ice & Packing Co. to slaughter cattle at its plant in the city instead of taking the cattle to Indianapolis for slaughter. Daniel M. Purdy, who is in charge of meat inspection for the state, stated that from a sanitation standpoint it is most satisfactory to have slaughtering plants inside cities, where they can be required to observe proper practices.

• A contract has been awarded for construction of a new office and display building at 6151 W. Ninety-eighth st., Venice, Calif., for the All-American Meat and Bone Cutter Co. The one story, steel frame and corrugated aluminum structure, designed by John Case, Los Angeles structural engineer, will cost \$35,000.

• The P. D. Pruden meat packing and cotton ginning plant near Suffolk, Va., was recently damaged by a fire to the extent of \$50,000.

• Canada Packers Ltd. plant at Brantford, Ont., is now in charge of Carson Hubbs, formerly manager for the firm at Brighton.

• Thomas F. Rudd, who retired last August from Armour and Company, died this week. He was in the fresh pork and provision department of Armour for many years and was well known to the trade.

• Fred Noel has sold the Noel Packing Co. at Fort Arthur, Tex., to the Grant Packing Co.

• The Copeland Sausage Co., Inc., has been organized at Alachua, Fla., with capital stock of 500 shares, \$100 par value, to engage in the marketing of meat products. Incorporators are Maude K. Woodson, J. J. Swick and N. F. Megahee.

• Raymond Ecabert has been promoted to meat buyer for 130 stores of the Kroger Co. in the Cincinnati area, it was announced recently.

• Geo. A. Hormel & Co. has installed a "Flavor-Sealed" production line at its plant in Dallas, Tex., and a new hide cellar is being constructed.

• The K and W Sausage Co. has been established at Evansdale, Ia., by Harold Knief and Martin Wehmeyer. Wehmeyer is plant superintendent and Knief is sales manager.

• Samuel and Anthony Lombardo have opened a new wholesale and retail meat packing plant at East Hartford, Conn.



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COLD
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Four
Modern
Fortresses

For Guarding
The Nation's
Foods

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KANSAS CITY

500 EAST THIRD ST.
ZONE 6

WRITE FOR
DETAILS

Dollar Sales, Tonnage of Miller & Hart, Inc. Increase; Profit Higher

Sales of Miller and Hart, Inc., for the fiscal year ended October 30 amounted to \$39,272,479, the largest in the company's history, and 14.5 per cent above last year's sales. Sales by volume also increased and were 16 per cent over the preceding year.



D. R. HOWLAND

Net profit for the year was \$1,024,433, which was about 24 per cent higher than earnings in the 1947 fiscal year.

Total assets on October 30 were \$4,468,675, compared with \$3,788,088 a year earlier; liabilities totaled \$1,622,474, against \$1,316,132 in 1947. During the year the company purchased 1,682 shares of prior preferred stock for the treasury.

In his letter to stockholders, D. R. Howland, president, called attention to his warning the previous year that at the high basis of prices existing there was danger of sharp dips and advances. "I was not wrong in that assumption, for the year was full of them and I see nothing but the same for some time to come," he said. "When top prices are at 30c, a 30 per cent drop is 9c a lb., but at 65c, the same percentage drop is 19½c a lb. Down markets are, nine out of ten times, sharper than advancing ones.

"The new year brings with it most of the old, and some new unpredictables. After the greatest grain crop in the history of our country, it is natural to expect more livestock will be raised for slaughter. . . . We start this year with the highest labor rates in the history of the industry. New overtime, holiday, sick and vacation pay agreements add considerably to the cost of production. Supplies, too, are at their all time peak prices. Freight rates keep marching upward. Cost of steam, of which we use large quantities, based on the coal cost alone, has more than tripled since 1944. . . . Each year we are convinced more and more that we know less and less of what the future holds," Howland concluded.

Change in AMIF-72

(Continued from page 8.)

ation, original developer and sponsor of AMI-72, this week made the following statement in connection with the MID action:

"Because the Federal Food, Drug and Cosmetic Administration has raised objection to the use of hydroquinone, after first having approved it, the Foundation has made a slight modification in AMI 72 by replacing the hydroquinone with propyl gallate. The modi-

fied AMI 72 is designated AMIF 72. Extensive studies in the Foundation laboratories show that AMIF 72 will give results essentially identical to those obtained with AMI 72. Hydroquinone was originally selected in preference to propyl gallate because it is lower in cost and can be obtained in a higher degree of purity than propyl gallate.

"The Tennessee Eastman Corporation, Kingsport, Tenn., will supply AMIF 72 in propylene glycol solution under the name of Tenox No. 2. One pound of Tenox No. 2, when added to 2,000 lbs. of lard, will give a concentration in the lard of 0.01 per cent of butylated hydroxyanisole, 0.003 per cent of propyl gallate, and 0.002 per cent

of citric acid. Butylated hydroxyanisole and propyl gallate will also be available separately."

The Foundation expressed regret over the necessity of making the change and the belief that it can be effected without decreasing appreciably the effectiveness of the antioxidant or affecting its cost.

The Foundation also made the following statement in connection with the original selection of hydroquinone:

"Extensive studies on the toxicity of hydroquinone were carried out by Doctors Carlson and Brewer of the University of Chicago, Dr. Sterner of Eastman Kodak Co., Doctors Wilder and Kraybill of the Foundation laboratories,

NOW... FOR YOU FREZALL

Analysis by the Kansas City Testing Laboratory states that Frezall is 100% pure. This means Perfection in production by Spencer Chemical Company. NO MOISTURE . . . NO NOIL . . . NO SULFUR DIOXIDE . . . NO HYDROGEN SULFIDE . . . NORMAL ODOR . . . NORMAL FLAVOR . . . 100% CARBON DIOXIDE

SPENCER CHEMICAL COMPANY is equipped to supply and serve with all "three phases" of the dry ice business.

1. PRODUCTION

Over twice the production of the next mid-western producer... from this Spencer works near Pittsburg, Kans...

2. TRANSPORTATION

Spencer... Large... Fast... Trailer-trucks distribute Spencer's FREZALL direct from Spencer works to central distributing points.

3. DELIVERY

Local delivery... Spencer delivery... from Spencer outlet... to Spencer consumer.

SPENCER DRY ICE DISTRIBUTORS

Joplin, Mo. • Springfield, Mo. • Kansas City, Mo. • St. Joseph, Mo. • Salina, Kans.
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LEGEND STAMPS

for U.S. Inspected Establishments

Great Lakes Inspection Legend Stamps for product marking are made with sharp engraved brass face with rust-proofed steel body and border; 2½" stamp has vulcanized molded rubber face for marking bags, etc; sturdy hardwood handles on all stamps. All sizes available at one low price of \$3.50 each. Order now!

We also supply special hand stamps to meet needs for State and local inspection stamps, legend stamps, special marking. Ask for prices.

GREAT LAKES STAMP & MFG. CO.

America's Largest Makers of Meat Branders, Inks & Supplies
2500 IRVING PARK ROAD • CHICAGO 18, ILLINOIS

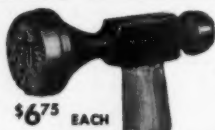
Impression shown above is style of molded rubber legend stamp, right is typical impression made by metal legend stamp.



- ¾", 1¼", 1¾" Metal Hand Stamps
- 2½" Molded Rubber Hand Stamps

PRICE ONLY **\$3.50** EA.

Conform to M.I.D. Regulations



\$6.75 EACH
HAMMER TYPE LEGEND BRAND
for Rail Marking
36" Handle



Creators.....

Manufacturers of fine seasonings and specialties for the Meat Packing Industry.



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Cords, attached to wrists and ankles, were stretched until the bones were slowly dislocated and shattered. Torture was continued until the victim died in an agony of suffering. The Rack was first used in ancient Rome.

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SUPERIOR TO ANY SHROUDS

PASSES ANY TORTURE TEST

Jab a shroud pin in Tufedge's famed rugged pinning edge. This repeated treatment, along with usage and washing, has little or no effect on TUFEDGE SHROUDS. That is why Tufedge outlasts competitive shrouds four to one and more!

LOOK FOR THE BLUE STRIPE

CLEVELAND COTTON PRODUCTS CO.

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and by pharmacologists in the laboratories of the Federal Food, Drug and Cosmetic Administration. These studies, covering a period of three years and including rats, dogs, cats, and humans, show no evidence of any physiological effect on man or animal when hydroquinone is fed in several hundred times the amount that would be consumed under the provisions of the MID Memorandum No. 114.

"Government officials have acknowledged the authenticity and reliability of the facts established by these studies. To obtain approval for the use of hydroquinone, however, would involve a long and complicated procedure involving public hearings because of technical provisions in the Federal Food, Drug and Cosmetic Act. For this reason, it seemed expedient at this time to substitute propyl gallate for hydroquinone.

"The Tennessee Eastman Corporation will continue to supply AMI 72 until July 1, 1949, to enable users of the product to use up their supplies of labels and containers."

AOCS To Repeat Course

The successful refresher course in vegetable oils will be repeated annually by the American Oil Chemists' Society, the governing board decided when it met recently preceding the twenty-second annual fall meeting in New York. The course was held in August at the University of Illinois; hereafter the subject matter will vary from year to year, according to the decision of the education committee, of which J. P. Harris of Industrial Chemical Sales is chairman.

The board also authorized the Smalley Foundation committee to send out grease and tallow check samples. In addition, it approved Atlanta or Memphis for the spring meeting in 1950 and San Francisco or Cincinnati for the fall meeting in 1950.

FLASHES ON SUPPLIERS

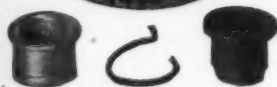
GLOBE COMPANY: This company has announced the appointment of Refrigeracion Industrial, S.A. Avenida Abel No. 52-B, Mexico D.F., as its representatives in Mexico. The personnel is composed of D. Stanyo, F. G. Westendorp, Francisco Requena and Jorge Rascon, who will be Globe's agents in Mexico and will handle the complete Globe line of packinghouse equipment.

KRAMER TRENTON CO.: This Trenton, N. J. firm has announced the appointment of M. E. Corbin as direct factory representative in the territory covering Ohio, western Pennsylvania, West Virginia and western Michigan. He will handle the Kramer line exclusively. Corbin has had an extensive and varied experience in the refrigeration field and has been connected with Carrier and General Electric. He replaces Hugo C. Smith.

YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By Using C.D. TRIUMPH PLATES

Guaranteed for FIVE FULL
YEARS against regrinding
and resurfacing expense!



C.D. TRIUMPH PLATES
give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

C.D. TRIUMPH PLATES
have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

FREE! Write for your copy of "Sausage Grinding Plates"—and reading for every sausage manufacturer!



THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann
3021 Grace St., CHICAGO 18, ILL.

Cudahy 1948 Results

(Continued from page 8.)

"Approximately 75 per cent to 80 per cent of our feed grain production is fed to livestock and contributes about 34 per cent of the weight of our meat animals. Pastures and hay produce about 51 per cent and other feeds and silage approximately 15 per cent of their weight. Better than half of our farming lands would produce no food if it were not for livestock production from its grass and forage. Livestock in turn contributes materially to the conservation and fertility of our soil.

"An expanded animal agriculture is imperative to take care of our rapidly increasing population and also for the reason that economically priced food is the cornerstone of our high standard of living. It is a fact too seldom recognized that through the years America's record of an abundant food supply at moderate cost has left more income for other products of industry."

The consolidated statements of income and undistributed earnings of the Cudahy Packing Co. and subsidiaries for the fiscal year ended October 30 are shown below:

CONSOLIDATED STATEMENT OF INCOME

Net Sales and Operating Revenues.....	\$567,877,126
Costs and Expenses:	
Cost of sales and operating expenses, exclusive of items below.....	\$543,987,902
Selling, advertising, general and administrative expenses.....	17,407,841
Provision for depreciation.....	2,172,350
Taxes, other than income taxes.....	2,493,677
Contribution to employees' pension trust.....	342,941
Interest on long-term debt (including amortization of debt discount and expense).....	415,988
Other interest.....	613,452
Provisions for federal and state income taxes.....	291,100
Total costs and expenses.....	\$567,725,251
Net Income for the Year.....	\$131,875
Prior Years' Adjustments (Net).....	890,862
Total to Undistributed Earnings in Use in the Business.....	\$1,012,737

STATEMENT OF UNDISTRICTED EARNINGS

Balance at November 1, 1947.....	\$ 18,140,830
Add:	
Net income for the year.....	\$151,875
Prior years' adjustments (net).....	890,862
	1,012,737
	\$ 19,153,567
Deduct:	
Dividends paid in cash—	
4 1/2% preferred stock	
(\$4.50 per share).....	\$450,000
Common stock (60 cents per share).....	925,122
	1,375,122
Balance at October 30, 1948.....	\$ 17,778,445

SAFETY POSTERS

The 1949 Directory of Occupational Safety Posters has been prepared by the National Safety Council. The 72-page directory contains 744 illustrations of two-, three- and four-color posters, classified under 15 sections. A convenient index quickly locates posters on specific accident hazards. Posters range in size from 8 1/2 x 11 1/2 in. to 10 x 12 ft. It is published by the National Safety Council, 20 North Wacker drive, Chicago 6, Ill. The price is 50c.

SAVE— TIME! LABOR! MONEY!



Use
**GRIFFITH'S
KLENZALL**

Fast-acting cleaner
that quickly removes
grease, slime, dirt

With Klenzall it's no trick to do a first class clean-up job in a hurry—and thus save time, labor, and money.

The remarkable efficiency of Klenzall is produced by a special chemical not found in ordinary cleaners. That's why Klenzall gives speedy results in dissolving grease, removing slime, and eliminating dirt from walls, floors, lockers, bins, tables, and all kinds of equipment.

Many leading packers from coast to coast use Klenzall every day for a thorough clean-up job. Easy to use. And economical, too—one ounce makes a gallon of quick-acting scrub.

Try Klenzall in your plant for fast, thorough cleaning. Order a supply—TODAY.




Klenzall—one of the many products of Griffith's famous laboratories.

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NEWARK, 5—37 Empire St.
LOS ANGELES, 11—49th & Cliffland Sts.
TORONTO, 2—115 George St.

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FOR SHOP AND FIELD CONSTRUCTION

 U 69 YEAR BUILT	NAT'L BD.	SERIAL NO.	
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	MAX. ALLOW. WORKING PRESSURE		
	MAX. ALLOWABLE TEMPERATURE		
	MANUFACTURER'S SERIAL NUMBER		

Buildice offers you National Board Inspection and ASME construction certification seal on all types of shop fabrications of pressure vessels and welding. In field construction, Buildice certifies pipe fabrications and welding.

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PORK SAUSAGE
 AS THEY LIKE IT!

"The Man You Know"



"The Man Who Knows"

Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to *your* customers' particular taste. Write today for detailed information.



	Regular Strength	Light Sage	No Sage	Southern Style
SPECIAL Pork Sausage Seasoning	✓	✓	✓	✓
NEW WONDER Pork Sausage Seasoning	✓	✓	✓	✓
WONDER Pork Sausage Seasoning	✓	✓	✓	✓
OSS Pork Sausage Seasoning	✓	✓	✓	✓

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New Trade Literature

Sausage Machinery (NL 562): A 36-page, two color Boss machinery catalog illustrating and describing the firm's complete line of machinery and equipment for the sausage kitchen. It illustrates the new machines as well as the standard machines on which improvements have recently been made. The catalog also has a sausage kitchen floor plan layout showing the best way to make the most efficient use of the machines.—Cincinnati Butchers' Supply Co.

Conveyors (NL 559): "Make Ceilings Pay Dividends" is the title of a 28-page, illustrated catalog. It depicts a great many overhead installations and shows the flexibility and adaptability of this type of conveyor. Another interesting feature, picturewise, is the great variety of specially made hangers that are used for suspending the product, either singly or packaged, from the endless conveyor chain.—Link-Belt Co.

Air Conditioned Smokehouse (NL 560): A four-page, two-color brochure shows the gas operated unit, steam operated units of smokehouses, actual plant installations and sizes of smokehouses. Specifications are given in non-technical terms, and the benefits derived from smokehouses are listed under 11 sub-titles.—Atmos Corporation.

Decals (NL 551): A 16-page, two-color booklet entitled "PF Decals" is designed to promote decalcomanias. The booklet imparts useful information about this widely used and effective advertising medium. The booklet estimates that decals are currently used in various shapes by more than 100 industries. The booklet also lists various prices of decals and gives the life of the various types.—Palm, Fechteler & Company.

Lumnite Concrete Floors (NL 558): An eight-page booklet containing the latest information on corrosion resistant concrete covers both the methods and materials used in placing corrosion resistant concrete in a wide variety of industrial applications. Typical uses of corrosion resistant concrete are listed for many industries and also the answers to a number of questions often asked about it.—Universal Atlas Cement Co.

Conveying Systems (NL 564): "Pneumatic Conveying Systems," an eight-page booklet in color, contains different types of conveyor systems and describes the use of each. There is also descriptive matter on the use of the system in tank cars, ships, etc.—Convair Corporation.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (12-25-48).

No.
 Name
 City
 Street

MERCHANDISING *Ideas and Trends*

Swift to Open Campaign for Pard on February 5

A hard hitting sales promotion campaign for Pard dog food will be started by Swift & Company's dog food department early in February. Advertising in the leading national magazines



and metropolitan dailies will appear during February. The advertising campaign includes media with a total circulation of more than 36,000,000 in order to blanket every major marketing area in the United States.

Point-of-sale promotional material will be available to retailers, and new display patterns for canned Pard will be introduced. Special recognition will be given to retail dealers who push the promotion plan. Package bands on cans of Pard will carry coupons offering precision ground scissors, valued at \$1 or more, for 50c and two Pard labels. C. M. Olson, head of Swift's Pard department, said ample product will be available to meet the increased demand from retailers as a result of the promotion of the canned dog food on a nationwide basis.

Frozen Meat Storage

(Continued from page 11.)

showed 7.42 and 4.66 peroxide values respectively but the freeze-tex-wrapped meat had a flat taste and the fat was inedible. The foil-wrapped sample was quite edible but flat in flavor of fat.

The samples tested at the end of 12 months of zero storage showed a peroxide value of 9.07 for the waxed locker paper and 1.27 for the foil wrapped ham. The former was practically inedible whereas the foil wrapped ham had fair flavor but the fat was stale.

Zero stored ham slices or ham butts wrapped in locker paper were definitely rancid and off flavor at the nine and 12 months periods and could not compare to the flavor of similar hams stored at 37 degs. to 42 degs. F. for the same length of time. Hams stored at 70 degs. to 90 degs. F. for the summer period of six months had fat that was inedible but the tangy ham flavor which develops at those temperatures overawes any other flavor that might be present.

TOBIN HAS NEW RADIO SHOW

The Albany Division of Tobin Packing Co., Albany, N. Y., is sponsoring a new radio show for children over Station WABY, Albany. Called "Fire-fighters in Action," it is designed to interest children in fire safety, Wilson C. Codling, Tobin general manager, said. The central figure of the program is Chief Cody, who relates interesting stories of how alert boys and girls have been able to help firemen.

POLLOCK DESCRIBES THE CHANGING FOOD HABITS OF U. S. POPULATION

In an address before the livestock conference of the American Farm Bureau Federation's annual meeting at Atlantic City this week, R. C. Pollock, general manager, National Live Stock and Meat Board, emphasized the vastness of this nation's resources for producing livestock. Although the people of the United States represent, in numbers, only about 6 per cent of the world's population, yet in 1947 we produced approximately 35½ per cent of the world's meat, he pointed out. He added that it is also tremendously significant in terms of our productive efficiency to remember that this was produced by only about 18 per cent of our total population.

We should never lose sight of the value of animal agriculture in our national economy, Pollock asserted. He cited the condition in countries where consumption of meat is low. In India and China, for example, the people eat less than 20 lbs. per capita, compared with our per capita consumption of 145 lbs. this year. Stated another way, in China and India, only 9 per cent and 16 per cent, respectively, of the protein in the diet of the average man is of animal origin, while in the United States the figure is 57 per cent.

A study of the people of these countries and our own reveals some interesting facts. The height of the average man in this country is 5 ft., 7½ in.; in China and India the average height is 3½ to 4½ in. less. The weight of the average man in the United States is 154 lbs.; in China it is 120 and in India only 110 lbs. Of especial significance is a comparison of the life expectancies of the average man of each country. In this country it is 65 years; in China 30 years and in India the average expectancy is only 27 years.

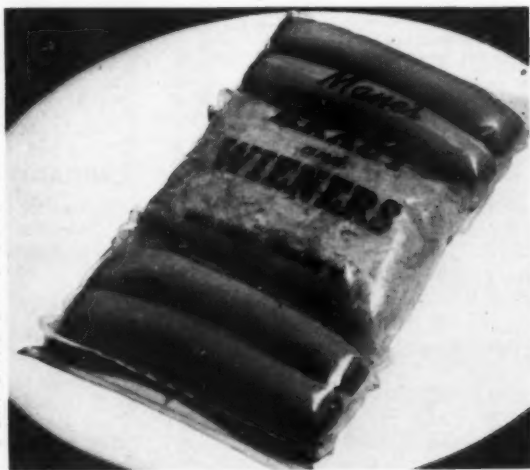
"It would thus appear that there is a definite relation between our diets, physical characteristics and life expectancies. The advantage is in favor of the diets which have the greatest proportion of animal foods. Thus we see that an all-important contribution of animal agriculture lies in the fact that its finished product—meat—is vital to the health and well-being of our people," Pollock concluded.

He remarked that in this country there has been an increase in the consumption of meat in recent years. The trend in this direction was pronounced during World War II. In that war military authorities declared that meat was the No. 1 food item, while in World War I, wheat was considered the chief weapon.

COMBINATION PACKAGE OF WIENERS AND KRAUT

One of the latest innovations in the food packaging field is a tough, transparent and moisture-proof Pliofilm pouch for the merchandising of kraut and wieners.

The Mane Sausage & Provision Co. of Cincinnati, Ohio has inaugurated the pack containing 1 lb. of kraut and four or six wieners. The Pliofilm pouch, the Mane company has found, holds the freshness of the kraut and wieners with their full flavor and, at the same time, presents the product in an attractive visual package. The unit gives the housewife a handy meal-in-a-package, a new trend in the food packaging field.



Inspected Meat Production Last Week Was Below a Week Ago and Same Week of 1947

MEAT production under federal inspection during the week ended December 18 totaled 366,000,000 lbs., according to the U. S. Department of Agriculture. Total production was 7 per cent below 394,000,000 lbs. produced last week and 5 per cent below 384,000,-

veal for the three weeks under comparison was 17,600,000, 18,100,000 and 16,800,000 lbs., respectively.

Hog slaughter of 1,414,000 head was 6 per cent below 1,500,000 last week and 1,500,000 for the same week in 1947. Production of pork was 197,000,000 lbs.,

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended December 18, 1948—with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Dec. 18, 1948.....	268	139.4	143	17.6	1,414	196.5	281	12.1	365.6
Dec. 11, 1948.....	305	154.3	147	18.1	1,500	208.5	314	13.5	394.4
Dec. 20, 1947.....	306	144.0	158	16.8	1,500	209.4	322	13.8	384.0

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Dec. 11, 1948.....	966	520	227	123	250	139	94	43	14.8	52.5
Dec. 4, 1948.....	954	506	227	123	248	139	95	43	14.5	53.8
Dec. 20, 1947.....	927	471	201	106	248	140	94	43	13.9	50.7

¹1948 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

000 lbs. in the corresponding week last year.

Cattle slaughter totaled 268,000 head, or 12 per cent below 305,000 last week and 12 per cent below 306,000 in the corresponding week last year. Beef production was 139,000,000 lbs., compared with 154,000,000 lbs. last week and 144,000,000 a year ago.

Calf slaughter was 143,000 head, compared with 147,000 last week and 158,000 last year. The output of inspected

compared with 208,000,000 last week and 209,000,000 last year. Lard production was 52,500,000 lbs., compared with 53,800,000 last week and 50,700,000 last year.

Sheep and lamb slaughter was 281,000 head, compared with 314,000 head last week and 322,000 last year. Production of inspected lamb and mutton in the three weeks amounted to 12,100,000, 13,500,000 and 13,800,000 lbs., respectively.

LIGHTWEIGHTS CUT BETTER BUT HEAVIES NOT SO WELL

(Chicago costs and credits, first two days of week.)

In spite of the smaller supply of hogs at Chicago during the early part of the week, they sold at lower price levels than a week earlier. The decline in the cost of lightweights was large enough to offset the reduction in their total product value and the cutting margin improved. However, this was not the case with the two heavier weights which

cut out with poorer margins. The heavy butchers cut minus 92c.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Pct.	Price	per	per cwt.		Pct.	Price	per	per cwt.		Pct.	Price	per	per cwt.
	live	per	live	live		live	per	live	live		live	per	live	live
	wt.	lb.	wt.	yield		wt.	lb.	wt.	yield		wt.	lb.	wt.	yield
Skinned hams.....	12.7	40.0	\$ 6.22	\$ 8.87	12.7	45.9	\$ 5.83	\$ 8.12	13.0	42.1	\$ 5.47	\$ 7.62		
Picnics.....	5.7	29.7	1.69	2.41	5.5	27.0	1.49	2.08	5.4	25.9	1.40	1.92		
Boston butts.....	4.3	35.3	1.52	2.15	4.1	34.3	1.41	1.99	4.1	34.3	1.41	1.95		
Loins (blade in).....	10.2	37.4	3.81	5.46	9.9	35.7	3.54	4.96	9.7	35.8	3.47	4.80		
Bellies, S. P.....	11.1	40.0	4.44	6.36	9.6	37.0	3.55	4.99	4.0	30.0	1.20	1.65		
Bellies, D. S.....	2.1	24.8	.32	.74	8.6	24.8	2.13	2.98		
Fat backs.....	3.2	12.5	.40	.56	4.6	15.5	.71	.99		
Plates and jowls.....	2.9	16.5	.48	.69	3.1	16.5	.51	.69	3.5	16.5	.58	.79		
Raw leaf.....	2.3	13.8	.32	.44	2.2	13.8	.30	.43	2.2	13.8	.30	.43		
P. S. lard, rend. wt.....	13.9	15.2	2.11	3.02	12.4	15.2	1.88	2.63	10.4	15.2	1.58	2.20		
Spareribs.....	1.6	33.7	.54	.78	1.6	30.0	.48	.69	1.6	24.5	.39	.54		
Regular trimmings.....	3.3	20.2	.67	.95	3.1	20.2	.63	.85	2.9	20.2	.59	.83		
Feet, tails, etc.....	2.0	15.0	.30	.44	2.0	15.0	.30	.42	2.0	15.0	.30	.42		
Offal & misc.....80	1.1480	1.1280	1.11		
Total Yield & Value.....	70.0	...	\$22.90	\$32.71	71.5	...	\$21.64	\$30.27	72.0	...	\$20.33	\$28.23		
			Per cwt.				Per cwt.				Per cwt.			
			alive				alive				alive			
Cost of hogs.....			\$21.69				\$21.26				\$20.44			
Condemnation loss.....		.11		Per cwt.		.11		Per cwt.		.10		Per cwt.		
Handling and overhead.....		.90		fn.		.78		fn.		.71		fn.		
				yield				yield				yield		
TOTAL COST PER CWT.....		\$22.70		\$32.43		\$22.15		\$30.98		\$21.25		\$29.51		
TOTAL VALUE.....		22.90		32.71		21.64		30.27		20.33		28.23		
Cutting margin.....	+	\$.20	+	\$.28		— \$.51	—	\$.71		— .92	—	\$ 1.28		
Margin last week.....	+	.11	+	.15		— .46	—	.64		— .61	—	.88		

No Plant Using Steam in Process Can Afford to Operate Without a PLANERT RETURNAL

- ✓ No Traps ✓ No Vents ✓ Fuel Savings
- ✓ Water Savings ✓ Increased Production

ARE YOU TRAP HAPPY?... Discard all your expensive and troublesome traps by installing a PLANERT RETURNAL SYSTEM.

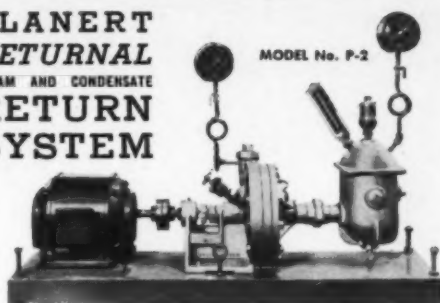
The PLANERT RETURNAL System completely eliminates losses inherent in any system using steam traps and steam vents. It runs CONTINUOUSLY returning steam and condensate—ALL OF IT—directly back to the boiler at high pressure and temperature.

Users of the PLANERT RETURNAL System report actual fuel savings as high as 40% and increased production as high as 35%.

Return condensate fast as formed, no waiting for steam traps to fill up and dump. Keep steam mains, jackets, coils, drain lines and all steam condensing units free from water, thus assuring the presence of Dry, Hot Steam everywhere all the time.

Many manufacturers use traps, pits and others use temperature dissipating fins to reduce the temperature of the steam and condensate before returning to the boiler. The PLANERT RETURNAL System returns all your steam and condensate direct to your boiler at the same temperature at which it leaves your processing unit.

PLANERT RETURNAL STEAM AND CONDENSATE RETURN SYSTEM



The PLANERT RETURNAL Pump will run continuously, pumping condensate up to 400 degrees F. without steam or air binding and without losing dynamic head due to the scouring action of the hot condensate. Our pump does this because it is designed to operate on the principle of "Centrifugal Force in Continuous Operation". The liquid is "Thrown NOT Pushed" into the boiler. For this same reason it acts to separate steam, air and other non-condensables from the condensate because not having sufficient specific gravity they cannot be "thrown" by the pump at all. It handles surges in condensate because returns enter boiler as rapidly as formed.

WHY NOT INSTALL ONE AND LET IT PAY FOR ITSELF?

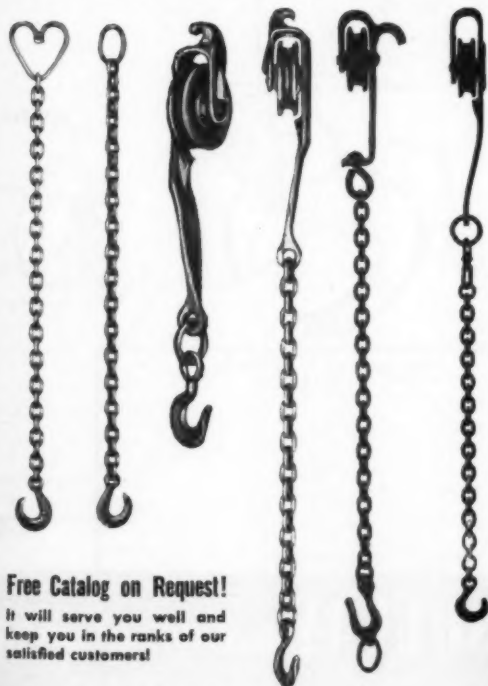
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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Dec. 21, 1948	
Choice native steers—	40 @ 51
All weights	33 @ 36
Good native steers—	41 @ 44
All weights	37 @ 40
Commercial native steers—	33 @ 36
All weights	33 @ 36
Utility, all wts.	33 @ 36
Hindquarters, choice	39 @ 41
Forequarters, choice	39 @ 41
Cow, commercial	34 @ 36
Cow, utility	33 @ 36
Cow, cutter and canner	32 1/2 @ 34 1/2
Bologna bulls, 500 up	36 @ 36 1/2

BEEF CUTS

Steer loin, choice	85 @ 95
Steer loin, good	83 @ 93
Steer loin, commercial	80 @ 90
Steer round, choice	47 @ 49
Steer round, good	43 @ 45
Steer rib, choice	75 @ 80
Steer rib, good	55 @ 61
Steer rib, commercial	54 @ 60
Steer sirloin, choice	95 @ 97
Steer sirloin, commercial	85 @ 88
Steer brisket, choice	45 @ 50
Steer brisket, good	45 @ 50
Steer chuck, choice	38 @ 41
Steer chuck, good	38 @ 41
Steer back, choice	63 @ 63
Steer back, good	59 @ 59
Navel, good	23 @ 25
Fore shanks	33 @ 35
Hind shanks	26 @ 26
Steer tenderloins	1.75 @ 1.80
Cow tender, 3 up	82 @ 84
Steer plates	35 @ 35

BEEF PRODUCTS

Brains	@ 6 1/2
Hearts	@ 21
Tongues, select, 3 lbs. & up	37 @ 38
fresh or froz.	25 @ 26
Tongues, house run	14 1/2 @ 14 1/2
Tripe, cooked	35 @ 36
Kidney, regular	19 @ 19
Cheek meat	30 1/2 @ 30 1/2
Lips	18 @ 18
Lungs	13 @ 13
Melts	13 @ 13
Udders	8 @ 8 1/2

CALF—HIDE OFF

Choice, 225 lbs. down	46 @ 47
Good, 225 lbs. down	45 @ 46
Commercial	38 @ 39
Utility	33 @ 35

VEAL—HIDE OFF

Choice carcass	48 @ 50
Good carcass	46 @ 47
Commercial carcass	37 @ 39
Utility	33 @ 35

LAMBS

Choice lambs	41 @ 45
Good lambs	40 @ 44
Commercial lambs	41 @ 43

MUTTON

Good	20 @ 21
Commercial	19 @ 20
Utility	18 @ 19

WHOLESALE SMOKED MEATS

Fancy regular hams,	14/18 lbs., parchment	53 @ 55
paper		
Fancy skinned hams,	14/18 lbs., parchment	54 @ 56
paper		
Fancy trim, brislet off	14/18 lbs., parchment	54 @ 57
bacon, 8 lb. down, wrap		57 @ 59
Square cut seedless bacon,	8 lb. down, wrap	55 @ 57

FRESH PORK AND PORK PRODUCTS

PORK PRODUCTS		
Fresh sk. ham, 10/16	46	@ 52
Reg. pork loins, and 12 lb.	39	@ 40
Tenderloins		@ 81
Boneless loins	57	@ 58
Pickles, 4/8		@ 28 1/2
Skinned shhirs, bone in		@ 32
Spareribs, under 3 lb.	35	@ 35 1/2
Boston butts, 4/8 lb.	36	@ 37
Boneless butts, c.t., 3/5, 4/7	47 1/2	@ 48 1/2
Neck bones	12	@ 13
Pigs' feet, front	10	@ 10 1/2
Edneys	21	@ 22
Livers	23	@ 24
Ears		@ 29
Shouts, lean in	18 1/2	@ 19

FANCY MEATS

Tongues, corned	37	@38
Veal breads, under 6 oz.....		@75
6 to 12 oz.....	76	@78
12 oz. up.....	82	@85
Beef kidneys.....		@19
Calf tongues.....	24	@26
Lamb fries.....	75	@80
Beef livers, selected.....		@56
Ox tails, under 1/2 lb.....		@10
Over 1/2 lb.....	25	@30

SAUSAGE MATERIALS

Reg. pork trim (50% fat)	21 @ 22
Sp. lean pork trim, 85%	38 1/2 @ 39
Ex. lean pork trim, 95%	41 @ 45
Pork cheek meat	24 @ 24 1/2
Pork tongues	24 @ 24 1/2
Boneless bulk meat	47 1/2 @ 48
Boneless chucks	45 1/2 @ 46
Shank meat	35 1/2 @ 36
Beef cheek meat	33 @ 34
Dressed canners	33 @ 34
Dressed cutter cowa	33 @ 34
Dressed bologna bulls	37 @ 38
Boneless veal trim	42 @ 43

DRY SAUSAGE

Cervelat, ch. hog bungs	87
Farmer	73
Holsteiner	73
B. C. Salami	80
B. C. Salami, new con.	50
Genoa style salami, ch.	95
Pepperoni	79
Mortadella, new condition	50
Cappicola (cooked)	83
Italian style hams	81

DOMESTIC SAUSAGE

Pork sausage, hog casings	42
Pork sausage, bulk	51
Frankfurters, sheep casings	48
Frankfurters, hog casings	41
Bologna, artificial casings	42
Smoked liver, hog bungs	48
New Eng. lunch specialty	64
Mixed luncheon spec, ch.	48
Tongue and blood	39
Blood sausage	31 @ 33
Souse	31 1/2 @ 31 1/2
Polish sausage, fresh	46
Polish sausage, smoked	50

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1 1/2 in., 180 pack	48 @ 50
Domestic rounds, over 1 1/2 in., 140 pack	53 @ 55
Export rounds, wide, over 1 1/2 in.	80 @ 85
Export rounds, medium, 1% to 1 1/2 in.	55 @ 65
Export rounds, narrow, 1% in. under	1.25 @ 1.35
No. 1 weasands, 24 in. up	10 @ 12
No. 1 weasands, 22 in. up	6 @ 8
No. 2 weasands	4 @ 7
Middles sewing, 1% in.	1.15 @ 1.25
2 in.	1.15 @ 1.25
Middles, select, wide, 2 1/2 in.	1.20 @ 1.30
Middles, select, extra, 2 1/2 in.	1.45 @ 1.65
Middles, select, extra, 2 1/2 in. & up	1.95 @ 2.00
Beef bungs, export No. 1	17 @ 18
Beef bungs, domestic	11 @ 13
Dried or salted bladders, per piece:	
12-15 in. wide, flat	16 @ 18
10-12 in. wide, flat	11 @ 12
8-10 in. wide, flat	6 1/2 @ 7
Pork casings:	
Extra narrow, 29 mm. & dn.	3.15 @ 3.25
Narrow, mediums, 29 @ 32 mm.	3.10 @ 3.20
Medium, 32 @ 35 mm.	1.85 @ 2.00
Sp. medium, 35 @ 38 mm.	1.90 @ 2.15
Wide, 38 @ 43 mm.	1.45 @ 1.50
Export bungs, 34 in. cut	31 @ 32
Large prime bungs, 34 in. cut	23 @ 24
Medium prime bungs, 34 in. cut	15 @ 17
Small prime bungs, 34 in. cut	14 @ 15
Middles, per set, cap off	65 @ 83

SEEDS AND HERBS

	Ground	Whole for Saus.
Caraway Seed	@ 26 1/2	@ 31
Cominos seed	@ 29	@ 33
Mustard seed, fcy. yel.	@ 22	@ 22
American	@ 20	@ 21
Marjoram, Chilean	@ 27	@ 31
Oregano	@ 23	@ 27
Coriander, Morocco		
Natural No. 1	@ 11 1/4	@ 14 1/4
Marjoram, French	@ 50	@ 55
Sage Dalmation		
No. 1	@ 33	@ 38

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	@ 31 1/4	@ 34 1/4
Reified	@ 32 1/2	@ 35 1/2
Chili powder		36 @ 45
Chili pepper		43 @ 46
Cloves, Zanzibar	@ 27	@ 31
Ginger, Jam., unbl.	@ 32 1/4	@ 39
Ginger, African	@ 23	@ 29
Cochin	@ 23	@ 29
Mace, fcy. Banda		@ 1.65
East Indies		@ 1.64
West Indies		@ 1.65
Mustard, flour, fcy.		@ 26
No. 1		@ 68
West India Nutmeg		50 @ 60
Paprika, Spanish		50 @ 60
Pepper, Cayenne		@ 65
Red No. 1		@ 90
Pepper, Packers	@ 90	@ 94
Pepper, black	@ 90	@ 94
Pepper, white	@ 93	@ 97
Pepper, Black		@ 90
Malabar	@ 90	@ 94
Black, Lampong	@ 90	@ 94

CURING MATERIALS

	Cwt.
Nitrite of soda in 425-lb. bbls., del. or f.o.b. Chicago	\$ 8.75
Salt peter, n. ton, f.o.b. N. Y.	
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd. gran. nitrate of soda	5.25
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated	Per ton \$19.20
Medium	24.20
Rock, bulk, 40 ton cars, Detroit	10.50
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	5.55
Standard gran., f.o.b. refiners (2%)	7.55 @ 7.75
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.00
Dextrose, per cwt. in paper bags, Chicago	6.84

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles December 20	San Francisco December 21	No. Portland
FRESH BEEF: (Carcass)			
STEER:			
400-500 lbs.	43.00 @ 45.00	45.00 @ 46.00	
500-600 lbs.	43.00 @ 45.00	45.00 @ 46.00	
Commercial:			
400-600 lbs.	40.00 @ 42.00	42.00 @ 44.00	
Utility:			
400-600 lbs.	36.00 @ 38.00	38.00 @ 40.00	
COW:			
Commercial, all wts.	33.00 @ 34.00	35.00 @ 38.00	
Cutter, all wts.	28.00 @ 30.00	31.00 @ 32.00	
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
40-130 lbs.			
Good:			
80-130 lbs.		45.00 @ 47.00	
FRESH LAMB & MUTTON: (Carcass)			
LAMB:			
Choice:			
40-50 lbs.	46.00 @ 47.00	44.00 @ 46.00	
50-60 lbs.	46.00 @ 47.00	44.00 @ 46.00	
Good:			
40-50 lbs.	45.00 @ 46.00	44.00 @ 46.00	
50-60 lbs.	45.00 @ 46.00	44.00 @ 46.00	
Commercial, all wts.	43.00 @ 44.00	42.00 @ 44.00	
Utility, all wts.		38.00 @ 42.00	
MUTTON (EWE):			
Good, 75 lbs. dn.	21.00 @ 22.00	22.00 @ 24.00	
Commercial, 75 lbs. dn.	20.00 @ 21.00	20.00 @ 22.00	
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	33.00 @ 34.00	36.00 @ 38.00	
120-137 lbs.		34.00 @ 36.00	
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	44.00 @ 47.00	48.00 @ 54.00	
10-12 lbs.	44.00 @ 47.00	46.00 @ 52.00	
12-16 lbs.	43.00 @ 46.00	45.00 @ 50.00	
PICNICS:			
4-8 lbs.		35.00 @ 38.00	
PORK CUTS NO. 1:			
HAM, Skinned:			
12-16 lbs.	52.00 @ 54.00	58.00 @ 60.00	
16-20 lbs.	52.00 @ 54.00	56.00 @ 58.00	
BACON, "Dry Cure" No. 1:			
4-8 lbs.	53.00 @ 57.00	58.00 @ 64.00	
8-10 lbs.	52.00 @ 56.00	56.00 @ 62.00	
10-12 lbs.	52.00 @ 56.00		
LARD, Refined:			
Flowers	18.50 @ 19.25		
50 lb. cartons & cans	19.00 @ 20.00		
1 lb. cartons	19.50 @ 20.50	22.00 @ 23.50	



HOLIDAY GREETINGS

Once again I extend my sincere wishes for your continued well being in the year ahead. As always I stand ready to serve you.

Herman

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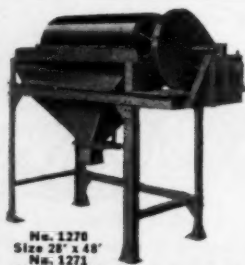
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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

WEDNESDAY, DECEMBER 22, 1948

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	48½n	48½n
10-12	48½n	48½n
12-14	45½n	45½n
14-16	43n	43n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	40½n	40½n
18-20	39½n	39½n
20-22	39½n	39½n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	50½@51	51n
12-14	48	48n
14-16	45½	45½n
16-18	43	43n
18-20	42½	42½n
20-22	42	42n
22-24	42	42n
24-26	41	41n
26-30	40	40n
25-up, No. 2's	inc.	36

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	22n	22n
Clear plates	15n	15n
Square jowls	18	20n
Jowl butts	13	13@14n

PICNICS

	Fresh or Frozen	S.P.
4-6	30	30n
4-8 Range	28	28n
6-8	27½@28	27½n
8-10	25½	25½n
10-12	25	25n
12-14	25	25n
8-up, No. 2's	inc.	25

BELLIES

	Fresh or Frozen	Cured
6-8	40	42½
8-10	40	42½
10-12	39	41
12-14	33½	33½n
14-16	31½	31½n
16-18	28½	28½n
18-20	27	27n

D.S. BELLIES

	Fresh or Frozen	Cured
18-20	25½	25½n
20-25	25	25n
25-30	24½	24½n
30-35	24	24n
35-40	24	24n
40-50	23½	23½n

FAT BACKS

	Fresh or Frozen	Cured
6-8	11n	11½n
8-10	12n	12½n
10-12	13n	13n
12-14	16n	16n
14-16	17n	18n
16-18	17n	18n
18-20	17n	18n
20-25	17n	18n

LARD FUTURES PRICES

MONDAY, December 20, 1948

	Open	High	Low	Close
Dec.	17.45	17.75	17.35	17.65
Jan.	16.65	16.87½	16.62½	16.80n
Mar.	16.07½	16.95	16.95	16.85
May	16.72½	16.95	16.70	16.85n
July	16.80	16.92½	16.70	16.85n

Sales: 7,600,000 lbs.

Open interest at close Fri., Dec. 17th: Dec. 380, Jan. 310, Mar. 722, May 285, July 66; at close Sat., Dec. 18th: Dec. 363, Jan. 303, Mar. 732, May 281 and July 69 lots.

TUESDAY, December 21, 1948

Dec.	17.95	18.37½	17.92½	18.37½
Jan.	16.95	17.15	16.92½	17.15n
Mar.	16.95	17.22½	16.95	17.22½b
May	17.00	17.20	17.00	17.20
July	17.07½	17.20	17.00	17.17½b

Sales: 18,600,000 lbs.

Open interest at close Mon., Dec. 20th: Dec. 346, Jan. 301, Mar. 753, May 286 and July 77 lots.

WEDNESDAY, December 22, 1948

Dec.	18.20	18.30	16.85	16.85
Jan.	17.10	17.12½	16.77½	16.85
Mar.	17.20	17.25	16.82½	16.82½
May	17.20	17.20	16.90	16.90
July	17.17½	17.20	16.90	16.90

Sales: 19,120,000 lbs.

Open interest at close Tues., Dec. 21st: Dec. 303, Jan. 310, Mar. 774, May 310 and July 95 lots.

THURSDAY, December 23, 1948

Jan.	16.77½	17.05	16.77½	16.90b
Mar.	16.80	17.12½	16.80	17.00b
May	16.85	17.10	16.85	17.00b
July	16.92½	17.10	16.92½	17.02½b

Sales: About 5,000,000 lbs.

Open interest at close Wed., Dec. 22nd: Dec. 186, Jan. 320, Mar. 792, May 320 and July 103 lots.

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.	Chicago, tierces, f.o.b.
Refined lard, 50-lb. cartons, f.o.b. Chicago	19.25	19.25
Kettle rend., tierces, f.o.b. Chicago	20.00	20.00
Leaf, kettle rend., tierces, f.o.b. Chicago	20.00	20.00
Neutral, tierces, f.o.b. Chicago	18.87½	18.87½
Standard Shortening, *N. & S.	25.00	25.00
Hydrogenated Shortening, N. & S.	26.75	26.75

*Del'd.

ARGENTINA MAY NOT FULFILL CONTRACT

With only three months remaining, it appears certain that Argentina will not fulfill meat shipments to the U. K. required by the Andes Agreement of last February. It is now believed that shipments will be 65,000 tons short of the 400,000-ton agreement, necessitating a cut in British rations. Argentina has been suffering from a severe drought, and grain crops also have been seriously affected by frosts. As a result, cattle are shipped to slaughterhouses at lighter weights and cattle growers are holding back animals in the belief that prices will be higher. Furthermore, domestic consumption has soared.

Another factor in the situation is that Belgium and the Netherlands are reported to be paying higher prices for meat than is paid under the Andes Agreement, which has been kept a secret.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Dec. 18	17.00n	15.00n	14.00n
Dec. 20	17.37½n	15.00n	14.00n
Dec. 21	17.75n	15.25n	14.25n
Dec. 22	16.50n	15.00n	14.00n
Dec. 23	16.90n	15.00n	14.00n

The wide range of subjects covered by THE NATIONAL PROVISIONER makes it an indispensable aid to packers.

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed	December 17, 1948
Choice, native, heavy	49 @ 56 3/4
Choice, native, light	49 @ 56 3/4
Good	43 1/2 @ 51
Comm.	40 1/2 @ 41 1/4
Can. & cutter	35 @ 40 1/2
Bol. bull	40 1/2 @ 42

BEEF CUTS

City	Western
No. 1 ribs	72 @ 78
No. 2 ribs	55 @ 66
No. 1 loins	84 @ 90
No. 2 loins	66 @ 78
No. 1 hinds and ribs	57 @ 64
No. 2 hinds and ribs	40 @ 56
No. 3 hinds and ribs	45 @ 49
No. 1 top airloins	60 @ 62
No. 2 top airloins	58 @ 62
No. 1 rounds	42 @ 45
No. 2 rounds	42 @ 45
No. 1 chuck	42 @ 45
No. 2 chuck	40 @ 43
No. 3 chuck	38 @ 40
No. 1 briskets	41 @ 44
No. 2 briskets	41 @ 44
No. 1 flanks	21 @ 23
No. 2 flanks	21 @ 23

FRESH PORK CUTS

City	Western
Boston butts	38 @ 40
Pork loins, fresh 12 lbs. do.	40 @ 42
Hams, regular, under 14 lbs.	47 @ 50 1/2
Hams, skinned, fresh, under 14 lbs.	47 @ 50 1/2
Picnics, fresh, bone in	26 1/2 @ 32
Pork trimmings, ex. lean	45 @ 46
Pork trimmings, regular	22 @ 23
Spareribs, under 3	36 @ 36 1/2
Bellies, sq. cut, seedless, 8/12	42 @ 42 1/2
Boston butts, 4/8 lbs.	39 @ 42
Shoulders, N. Y.	42 @ 44
Pork loins, fr., 10/12 lbs.	40 @ 44
Hams, regular, under 14 lbs.	49 @ 52
Hams, skid., under 14 lbs.	49 @ 52
Picnics, bone in	35 @ 37
Pork trim, ex. lean	23 @ 25
Pork trim, regular	23 @ 25
Spareribs, light	38 @ 42
Bellies, sq. cut, seedless, 8/12	35 @ 35

FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	25
Beef livers, selected	78
Lamb fries	45
Outalls under 1/4 lb.	16
Outalls, over 1/4 lb.	35

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, DECEMBER 21, 1948

All quotations in dollars per cwt.

FRESH BEEF:

STEER AND HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	49.00-51.00
700-800 lbs.	48.50-50.50
Good:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	41.00-44.00
700-800 lbs.	40.00-43.00
Commercial:	
350-600 lbs.	36.00-40.00
600-700 lbs.	36.00-39.00
Utility, all wts.	None

COW:

Commercial, all wts.	33.00-35.00
Utility, all wts.	33.00-34.00
Cutter, all wts.	None
Canner, all wts.	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:

Choice:	
80-130 lbs.	50.00-52.00
130-170 lbs.	None
Good:	
50-80 lbs.	44.00-48.00
80-130 lbs.	47.00-50.00
130-170 lbs.	None

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	33 1/2 @ 35
137 to 153 lbs.	33 1/2 @ 35
154 to 171 lbs.	33 1/2 @ 35
172 to 188 lbs.	33 1/2 @ 35

LAMBS

Choice lambs	44 @ 56
Good lambs	44 @ 54
Legs	50 @ 56
Hindsaddles	54 @ 60
Loins	66 @ 70

MUTTON

Good	Western 40 @ 45
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VEAL—SKIN OFF

Choice carcass	Western 50 @ 52
Good carcass	44 @ 50
Commercial carcass	39 @ 43
Utility	34 @ 38

BUTCHERS' FAT

Shop fat	5
Breast fat	6 1/2
Edible suet	7
Inedible suet	7

CALIFORNIA KILL

State-inspected slaughter of livestock for the month of November, 1948 was reported by the California Department of Agriculture as shown in the following table.

No.	Lbs.
Cattle	21,503
Calves	15,201
Hogs	17,900
Sheep	20,946

Production for November was as follows:

Lbs.	Total
Sausage	2,845,647
Pork and beef	4,716,325
Lard and substitutes	191,566

As of November 30, California had 108 meat inspectors. Plants under state inspection, 255. Plants under state approved municipal inspection, 106.

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BY-PRODUCTS—FATS—OILS

TALLOWES AND GREASES

Wednesday, December 22, 1948

Further weakness was displayed by the tallow and grease market this week with reports that sizable quantities of most grades had been offered but were unsold. The downward trend was evident about midweek and no interest was shown by the large soapers.

Fair trading was reported late last Friday with large soaper interests in the market for a very short period. Special tallow was reported to have sold at 10½c, No. 1 at 9½c, No. 2 at 7½c, choice white grease at 10½c, yellow grease at 8½c, and brown, 50 acid, at 7c, all f.o.b. shipping points. Another sale last Friday involved a tank of special tallow at 10½c, two tanks of No. 1 tallow at 9½c, and two tanks of choice white grease at 10½c, all f.o.b. shipping points. Couple tanks of B-white grease were reported sold at 9½c, f.o.b. shipping points. Couple more tanks of choice white grease sold at 10½c, f.o.b. shipping points.

Early this week, a couple tanks of No. 1 tallow sold at 9½c, f.o.b. shipping points. A couple tanks of yellow grease sold later at 8½c. At midweek, several sales involving a couple tanks each of yellow grease were reported at 8½c. Fancy tallow was reported to have sold in the East Tuesday at 11½c with choice white grease at 10c, quantities not disclosed.

TALLOWES: The market continued its downward trend this week with all grades on Wednesday from ¼ to 1c lower than the previously quoted prices. Edible tallow was quoted at 12½@13c, nominal, in carlots, f.o.b. producers plant. Fancy tallow was quoted at 11½@11½c nominal; choice, 11½@11½c nominal; prime, 11½c nominal; special, 10½c nominal; No. 1, 9c nominal; No. 3, 8c nominal, and No. 2, 7@7½c nominal.

GREASES: Further declines were registered in the market this week and

EASTERN FERTILIZER MARKET

New York, December 23, 1948

Trading was resumed in cracklings on a lower basis and sales were made at \$1.80, f.o.b. New York.

Some wet rendered tankage was offered at \$9.00 per unit of ammonia with no particular buying interest.

There was a good demand for fish-meal with very few offerings available.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$45.00
Blood, dried 16% per unit of ammonia	10.00
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.30
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
In 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	9.00

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76

Dry Rendered Tankage

40/50% protein, unground, per unit of protein	\$1.80
---	--------

all grades were from ¼ to ½c below last week. Choice white grease was quoted at 10@10½c nominal; A-white, 10c nominal; B-white, 9c nominal; yellow, 8½c; house, 8¼c nominal; brown, 7c nominal; and brown, 25 f.f.a., 7¼c nominal.

GREASE OILS: Continued interest with fair demand was reported this week. Prices were unchanged from last week on all grades with No. 1 lard oil quoted Wednesday at 17½c, in drums,

BY-PRODUCTS MARKETS

(Chicago, Wednesday, December 22, 1948.)

Blood

	Unit Ammonia
Unground, per unit of ammonia	*\$9.25@9.50

Digester Feed Tankage Materials

Wet rendered, unground, loose	*\$9.00@9.25
Liquid stick, tank cars	4.00@4.25

Packinghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$105.00@110.00
55% meat scraps, bulk	115.50@120.00
50% feeding tankage, with bone, bulk	95.00@100.00
60% digester tankage, bulk	120.00@125.00
80% blood meal, bagged	155.00@160.00
65% BPL special steamed bone meal, bagged	70.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	\$5.75@6.00
Bone tankage, unground, per ton	\$7.50@8.00
Hoof meal, per unit ammonia	\$6.50@7.00

Dry Rendered Tankage

	Per unit Protein
Cake	*\$1.80@1.90
Expeller	*\$1.80@1.90

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50@2.75
Hide trimmings (green, salted)	1.75
Sinews and pizzles (green, salted)	1.75@2.00
	Per ton
Cattle jaws, skulls and knuckles	\$60.00
Pig skin scraps and trim, per lb.	.90

Animal Hair

Winter coll dried, per ton	\$100.00@110.00
Summer coll dried, per ton	35.00
Cattle switches	40.00
Winter processed, gray, lb.	11.00
Summer processed, gray, lb.	11.00

*Quoted f.o.b. Shipping point.

l.c.l., f.o.b. Chicago. Prime burning oil was quoted at 20½c and acidless tallow at 17½c.

NEATSFOOT OILS: The market was relatively unchanged this week with demand and interest good. Some inquiry was indicated for export. Wednesday's price on pure neatsfoot oil was unchanged from last week at 30¼c basis drums, l.c.l., f.o.b. Chicago, while 20-degree neatsfoot oil was quoted at 36¼c, also unchanged.

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JOHN LINDQUIST

VEGETABLE OILS

Wednesday, December 22, 1948

The market on crude vegetable oils displayed some strength this week following the Government announcement of increased fats and oils allocations and lard procurement. While prices ruled about steady, a firm undertone was in evidence. However, trading was on a small scale.

SOYBEAN OIL: Trading this week was light with buyers and sellers about $\frac{1}{4}$ c apart. December shipment was quoted at $16\frac{1}{2}$ and $16\frac{3}{4}$ c bid while 17c was asked. Some offerings came to light at $16\frac{1}{2}$ c. Product for January-March delivery was quoted at $16\frac{1}{4}$ c bid and $16\frac{1}{2}$ @ $16\frac{3}{4}$ c asked. April through June was pegged at $15\frac{1}{2}$ @ $15\frac{3}{4}$ c, with $\frac{1}{4}$ c more asked. The closing quotation Wednesday was $16\frac{1}{4}$ c paid, or $\frac{1}{4}$ to $\frac{1}{2}$ c higher than last week.

CORN OIL: Spot shipment was reported at $16\frac{1}{2}$ c about midweek with product for forward delivery quoted nominally about $\frac{1}{2}$ c below spot. A dull market prevailed with only light and scattered trading reported. The market closed Wednesday at $16\frac{1}{2}$ c nominal, a reduction of $\frac{1}{2}$ c below last week.

PEANUT OIL: Action was about nil this week. The tone was weak with quotations from $\frac{1}{2}$ to 1c below last week. Wednesday's close was $16\frac{1}{2}$ c nominal.

COTTONSEED OIL: The situation

was dull and mixed with light and scattered trading from several quarters. Product for spot shipment was $16\frac{1}{2}$ to 17c and buyers were inclined to bid $\frac{1}{4}$ to $\frac{1}{2}$ c below these prices. By midweek a slightly firm tone developed with bids in the market at $16\frac{1}{2}$ c and $16\frac{3}{4}$ c asked. Valley, Southeast and Texas were quoted Wednesday at $16\frac{1}{2}$ c paid, down $\frac{1}{4}$ c from last week.

N. Y. futures market quotations were:

SATURDAY, DECEMBER 18, 1948					
	Open	High	Low	Close	Pr. cl.
Jan.	*19.60	19.60	19.60	*19.20	19.45
Mar.	19.60	19.60	19.25	19.25	19.65
May	19.27	19.27	19.02	*19.03	19.40
July	19.05	*18.80	19.15
Sept.	*17.35	*17.40	17.60
Oct.	*16.50	*16.60	16.80
Dec. (49) ..	*15.50	*16.00	16.25

Total sales: 60 contracts.

MONDAY, DECEMBER 20, 1948					
	Open	High	Low	Close	Pr. cl.
Jan.	*18.50	*19.00	19.20
Mar.	19.15	19.24	19.00	19.11	19.25
May	18.86	19.02	18.70	18.91	19.03
July	*18.50	18.65	18.65	*18.70	18.80
Sept.	*17.25	*17.35	17.40
Oct.	*16.00	*16.45	16.60
Dec. (49) ..	*16.00	*16.00	16.00

Total sales: 126 contracts.

TUESDAY, DECEMBER 21, 1948					
	Open	High	Low	Close	Pr. cl.
Jan.	*18.75	*19.25	19.00
Mar.	19.35	19.45	19.30	19.41	19.11
May	19.15	19.26	19.10	19.22	18.91
July	*18.65	19.00	18.90	19.00	18.70
Sept.	*17.25	*17.40	17.35
Oct.	*16.60	*16.75	16.45
Dec. (49) ..	*16.25	*16.25	16.00

Total sales: 160 contracts.

WEDNESDAY, DECEMBER 22, 1948					
	Open	High	Low	Close	Pr. cl.
Jan.	*19.10	19.25	19.20	*19.15	19.25
Mar.	19.40	19.50	19.17	19.19	19.41
May	19.25	19.28	19.00	19.00	19.22
July	19.00	19.00	18.80	*18.75	19.00
Sept.	*17.25	*17.35	17.40
Oct.	*16.75	*16.50	16.75
Dec. (49) ..	*16.25	*16.00	16.25

Total sales: 173 contracts.

COCONUT OIL: While a little more buying interest was registered in the market during the current week, buyers were inclined to hold around the 19c level for spot. January was available at 19c and February at $18\frac{1}{2}$ c. No trading was reported at midweek and Wednesday's closing price of 19c nominal was 1c down from last week.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	16 $\frac{1}{2}$ pd
Southeast	16 $\frac{1}{2}$ pd
Texas	16 $\frac{1}{2}$ pd
Soybean oil, in tanks, f.o.b. mills	
Midwest	16 $\frac{1}{2}$ pd
Corn oil, in tanks, f.o.b. mills	16 $\frac{1}{2}$ pd
Coconut oil, Pacific Coast	19c
Peanut oil, f.o.b. Southern points	16 $\frac{1}{2}$ pd
Cottonseed foots	
Midwest and West Coast	3@3 $\frac{1}{2}$
East	3@3 $\frac{1}{2}$

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	33
White animal fat	33
Milk churned pastry	33
Water churned pastry	32

LIVESTOCK CAR LOADINGS

A total of 13,725 cars was loaded with livestock during the week ended December 11, 1948, according to the Association of American Railroads. This was a decrease of 1,309 cars from the same week a year earlier and a decrease of 4,043 cars from 1946.

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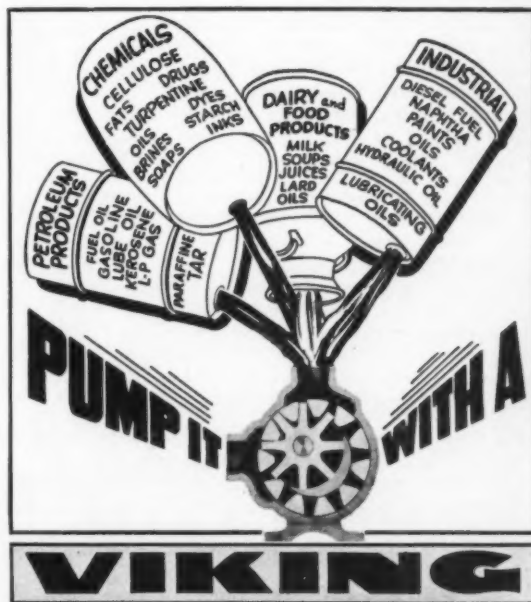
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HIDES AND SKINS

Moderate movement packer hides—Steady to firm tone practically all descriptions—Native steers sold steady—Butt brands, Colorados and Texas steers quotable 1/2c up—Native cows remain about steady—Packer bulls, calfskins unchanged, kips down 2 1/2c.

Chicago

PACKER HIDES: The market on packer hides registered a steady to firm tone this week, with several descriptions reported sold at steady quotable prices. Continued activity was manifested this week, though not to the degree, nor was the volume of trading commensurate with the selling action of the previous week. Tanner interest was continued, with a better buying attitude reported from several quarters.

Native steers, while selling in a small way, sold steady with last week's quoted prices. Strength was noted in the butt brands, Colorados and Texas steers, which are quotable at 1/2c higher levels. Branded steers, heavy native cows, light native cows and branded cows sold in a moderate way at steady prices with the quoted list. Light native cows originating from river points sold at 25c, in a few instances, and northern steers sold up to 25 1/2c. Two lots of northern native heavy cows were pegged at 25c, while rivers sold at 24 1/2c.

A total of 93,000 hides were reported having sold during the current week, of which 26,300 were sold late last Friday.

A packer sold 3,500 heavy native cows last Friday, November and December salting at 25c, Chicago basis. Early this week, another packer sold a mixed lot of heavy and light native steers, November-December takeoff, at 25c, basis Chicago, and 1,200 all light native steers from several shipping points at 26 1/2c, basis Chicago.

Branded steers moved in a fair way, with a few sellers receiving a premium from designated shipping points. Last Friday one packer sold 2,800 branded steers at 25c, Chicago basis. The Association Friday sold 1,000 branded steers

at 24 1/2c, Chicago basis. Another packer sold a mixed lot of 7,000 November-December branded steers last Friday at 25c, and 24 1/2c for the Colorados, from several shipping points, December takeoff. Also last Friday, one packer sold 1,400 river and St. Paul December branded steers at 25c, basis Chicago. Early this week a packer sold a total of 6,000 December forward branded steers and Texas steers at 25c and Colorados at 24 1/2c, all basis Chicago. Later another packer sold 2,500 butt brands, rivers, December takeoff at 25c, basis Chicago. Last Friday, one packer sold 1,000 December Colorados at 24 1/2c, Chicago basis. About midweek, another packer sold 1,500 Omaha Colorados, December takeoff, at 24 1/2c, Chicago.

The Association last Friday sold 2,800 heavy native cows at 24 1/2c, basis Chicago. Early this week a packer sold 1,400 Omaha heavy native cows at 24 1/2c, Chicago, and 1,400 St. Paul December northern heavy native cows at 25c, Chicago basis. Later, another packer sold 1,500 Omaha December heavy native cows at 24 1/2c, basis Chicago. About midweek same packer sold 1,000 December-January northern heavy native cows at 25c, basis Chicago.

Light native cows were sold last Friday in a small way, with one packer selling a total of 3,600 Chicagos, November and December takeoff, at 25c, while the same day another packer sold 2,000 December light cows at 25c, both Chicago basis. Monday of this week another packer sold 1,500 Albert Lea light native cows at 25c, Chicago basis. Same day another packer sold one lot of Chicago light native cows at 25c, Chicago basis; 1,800 Omaha light native cows at 25 1/2c, f.o.b. shipping point, and 2,000 light native cows, at 25 1/2c, f.o.b. E. St. Louis. Later, another packer sold a total of 15,000 light native cows from several shipping points, with the rivers at 25c, and the northern steers at 25 1/2c, all November through December takeoff. At midweek another packer sold 1,400, December through January light native cows at 25 1/2c, basis Chicago.

A fair movement of branded cows

was reported, with one packer selling 1,200 late Friday, December takeoff, at 24 1/2c, Chicago basis. Monday of this week another packer sold 1,200 Chicago branded cows, November forward at 24 1/2c, 1,300 Kansas City branded cows at 24 1/2c, and 2,500 Oklahoma City branded cows at 24 1/2c, all basis Chicago. Later another packer sold total of 8,200 branded cows from several shipping points at 24 1/2c, all November forward, Chicago basis. Another sale involved 1,500 river branded cows at 24 1/2c, Chicago basis. At midweek one packer sold 4,300 additional branded cows at 24 1/2c, November-December takeoff, while another packer sold 4,700 of the same description, from several shipping points, November forward takeoff, on the same basis.

The packer native bull market displayed further weakness, with prices down 1/2c from the quoted prices of last week. Native bulls are quotable at 16 1/2c, while the brands are quoted at 15 1/2c, both on a nominal basis. No trading of any kind was reported during the current week. Prices ruled about steady with the quoted list.

OUTSIDE SMALL PACKER: No material change was reported in the outside small packer hide market this week. Trading was relatively light according to reports by the trade. While prices are reportedly about 1c below the prices quoted the previous week, steady prices on all weights of native steers and cows seemed to prevail at 22@23c nominal. A few sales came to light at fractionally higher prices for selected weights, with good takeoff and preferred shipping points. One car of hides was sold this week, 40/42 lb. weights at 24c, selected basis. Heavy weight hides, 50/55 lbs., are quotable at 22c, with 48/50 lbs. at 22 1/2c, according to the trade.

PACIFIC COAST: The Pacific Coast market on hides was quiet this week, with no trading reported from any quarter by midweek. A slightly firmer tone was indicated by the trade; however, offerings and sales were lacking.

PACKER CALF AND KIPS: The market on calfskins continued in a steady position during the current week, with light trading reported. Reports received from several quarters would

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WEEK'S CLOSING MARKETS

indicate that all packers are in a well sold up position. Offerings were of meager dimensions, with only one packer reporting a sale of 7,500 Milwaukee mixed light and heavy northern native calfskins at 60c, representing steady prices with the quoted list.

Trading in the kipskin market was of a light character, with a weaker tone registered. Several sales were reported at 37½c, for northern native kipskins, or 2½c below the previously quoted price. Reports from several points indicated packers are well sold up, with only a few offerings anticipated before the year's end. One packer sold 2,500 northern native kipskins at 37½c, with the overweights moving at 35c. Another packer reported a sale of a total of 25,000 kipskins, with the northern natives moving at 37½c, and the overweights at 35c; Fort Worth kipskins at 34½c, and the overweights at 31½c, with brands at 2½c less.

Offerings and sales on packer slunks were practically nil this week, with no indicated interest reported from any quarter. Packers reported sold well in advance of current kill, with the market reportedly quotable at steady prices. As previously reported, the last sale on packer slunks was negotiated at \$3.15 each, with the hairless, 16 in. and up, at \$1.30 each.

SHEEPSKINS: Relatively little action was reported in the shearing market this week. No. 1 shearlings are quotable at \$2.00@2.50 each, with one packer reporting a sale of three cars at \$2.15 to \$2.50 each, quality considered. Another packer sold a part car of No. 1 shearlings at \$1.85, \$2.00 and \$2.25 each, quality considered. Interest as a whole seemed to be stimulated this week, with inquiries in evidence on all grades. No. 2 shearlings are again quoted at \$1.70@1.80, while the No. 3's are quoted at \$1.30@1.40 nominal. One packer sold a

part car of No. 2's at \$1.75 each, and No. 3's at \$1.30 each. Supplies on all grades are short. Fall clips were reportedly sold at \$2.75, with some talk that \$3.00 was paid. Interior wool lambs were reported to have sold recently at \$3.50@3.60, but this could not be confirmed. No change was reported in the pickled skin market during the current week.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week, 1947
	Week ended Dec. 22, '48	Previous Week	
Nat. str.	25½@26½	25	26½@27½
Hvy. Tex. str.	25	24½	24½@25½
Hvy. butt	25	24½	24½@25½
Brnd'd str.	25	24½	24½@25½
Hvy. Col. str.	24½	24	24@25
Ex-light Tex. str.	26	26	31½@32½
Brnd'd cows	24½	24½	24½@25½
Hvy. nat. cows	24½	24½	24½@25½
Lt. nat. cows	25	25	25½@26½
Nat. bulls	15½	15½	15½@16½
Brnd'd bulls	15½	15½	15½@16½
Calfskins, Nor.	60	60	90@1.15
Kips, Nor. nat.	37½	37½	37½@38½
Kips, Nor. brnd	35	35	35@36
Slunks, reg.	3.15	3.15	3.15@3.25
Slunks, hris.	1.30	1.30	1.30@1.40

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	22	22	22	29	31
Brnd'd all wts.	21	21	21	28	30
Nat. bulls	13½	13½	13½	18	18½
Brnd'd bulls	13½	13½	13½	17	17½
Calfskins	40	40	40	70	75
Kips, nat.	27	27	27	31	39
Slunks, reg.	2.25	2.25	2.25	3.75	4.00
Slunks, hris.	75	75	75	1.00	1.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

All-weights	18	18	19	26	28
Bulls	11	11	12	15	16
Calfskins	25	27	27	45	50
Kipskins	20	21	23	33	34

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings	2.00@2.50	2.00@2.50	2.90
Dry pelts	27	27	28
Horsehides	10.00@10.25	10.00@10.25	10.25@11.00

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$22.50; the average, \$20.55. Provision prices were: Under 12 pork loins, 39@40; 10/14 green skinned hams, 48@51; Boston butts, 36@37; 16/down pork shoulders, 31; 3/down spareribs, 32½@33½; 8/12 fat backs, 12@13; regular pork trimmings, 20@20½; 18/20 DS bellies, 23¼; 4/6 green picnics, 30; 8/up green picnics, 25½@26. P.S. loose lard was quoted at 15.00n; P.S. lard in tierces, 16.60n.

Cottonseed Oil

The closing futures prices at New York were: Jan. 19.00b, 19.75ax; Mar. 19.37; May 19.20; July 18.95b, 19.00ax; Sept. 17.50b, 17.65ax; Oct. 16.85b, 17.10ax; Dec. '49 16.25b, 17.10ax. Sales totaled 120 lots.

N. Y. HIDE FUTURES

MONDAY, DECEMBER 20, 1948

	Open	High	Low	Close
Dec.	27.00b	28.35	28.00	28.10
Mar.	23.10	23.50	23.10	23.35
June	22.15b	22.30	22.00	22.00b
Sept.	21.50b	21.70	21.70	21.45b

Closing 45 points up to 25 down; sales 66 lots.

TUESDAY, DECEMBER 21, 1948

Dec.	28.10b	28.35	28.25	28.15b
Mar.	23.35b	23.60	23.45	23.45
June	22.05b	22.40	22.20	22.25
Sept.	21.45b	21.70	21.70	21.40b

Closing 25 up to 5 down; sales 49 lots.

WEDNESDAY, DECEMBER 22, 1948

Dec.	28.20b	28.90	28.65	28.60b
Mar.	23.45b	23.85	23.55	23.55
June	22.30b	22.60	22.40	22.20b
Sept.	21.40b	21.70	21.70	21.55b

Closing 51 higher to 5 points down; sales 64 lots.

THURSDAY, DECEMBER 23, 1948

Dec.	28.50b	28.85	28.65	28.75b
Mar.	23.20b	23.50	23.25	23.30b
June	22.00b	22.05	22.00	22.00b
Sept.	21.25b	21.50	21.30	21.50

Closing 9 points higher to 25 lower; sales 57 lots.

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LIVESTOCK MARKETS

Weekly Review

1949 SPRING PIG CROP TO BE LARGER

(Continued from page 7.)

year—mostly because of the smaller spring pig crop. Marketings from the spring pig crop have been rapid, but about as fast as last year.

The number of pigs saved in the fall of 1948 is estimated to be 33,995,000 head. This is 2,650,000 head, or 8 per cent larger than the 1947 fall pig crop, and about the same as the 1937-46 average. The 1948 fall pig crop is the largest since 1945, and the fifth largest in the 25 years of record. Except in the South Atlantic states, where the fall crop is 2 per cent smaller than last year, fall crop numbers are larger in all regions than in 1947. The North Atlantic states are up 5 per cent; the East North Central up 8 per cent; the West North Central up 16 per cent; the South Central up 4 per cent, and the West up 10 per cent.

The number of sows farrowing in the 1948 fall season was 5,169,000, an increase of 262,000, or 5 per cent, over 1947. This number is 3 per cent below the 1937-46 average. The number of sows farrowing this fall is also 5 per cent larger than indicated by farmers' reports on breeding intentions, as shown in the June pig crop report. Greatest increases over intentions occurred in the North Central States.

The number of pigs saved per litter is the largest on record and at 6.58 pigs per litter is 3 per cent above 1947, and 4 per cent above the 10-year average of 6.35. Generally good weather at farrowing time and better care are among the reasons.

The combined spring and fall pig crop of 1948 is estimated at 85,281,000 head. This is an increase of 1,134,000 head, or about 1 per cent over 1947, but is 2 per cent below the 10-year average.

Farmers' reports on breeding inten-

tions indicate 9,086,000 sows will farrow in the spring of 1949, an increase of 14 per cent above 1948. This would be 7 per cent over the 10-year average and the largest number of spring farrowings since 1944. Compared with last year, all regions except the South Atlantic show increases, with the Corn Belt sharply up. By regions the indicated changes are:

North Atlantic, up 8 per cent; East North Central up 16 per cent; West North Central up 18 per cent; South Central up 6 per cent, and the Western up 7 per cent. The South Atlantic region shows about the same number of sows to farrow next spring as last. These estimated changes from last year are based on breeding intentions reported by farmers about December 1, considering the relationship of intentions to actual farrowings in other years when hog prices were high and the hog-corn ratio and corn supplies were above normal.

If the intentions for spring farrowing materialize, and the number of pigs saved per litter is about the same as the 10-year average, 1949 spring pig crop will be about 56,500,000 head, 10 per cent larger than in 1948, and for the Corn Belt 13 per cent larger.

The number of hogs on farms over six months old on December 1 was about 2 per cent smaller than in 1947. Marketings of 1948 spring pigs have been about as rapid as last year, when a fairly large percentage of the crop moved about January 1. The movement this year is unusually heavy in view of the record corn crop and prevailing favorable level of hog prices in relation to corn. In most other years when the movement has been heavy before January 1, the corn crop has been small.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during November by station was reported by the USDA as follows:

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey				
City	27,012	41,861	161,358	167,529
Baltimore, Phila.	25,172	6,225	93,897	6,431
NORTH CENTRAL				
Cinti., Cleve., Indpls.	57,815	13,899	270,969	35,298
Chicago, Elburn.	98,661	46,411	456,258	167,561
St. Paul-Wis. Group ¹	107,666	118,925	586,415	161,638
St. Louis Area ²	62,855	45,821	379,500	70,923
Sioux City	39,832	2,270	172,419	45,886
Omaha	78,733	6,388	298,432	84,496
Kansas City	77,412	24,303	272,647	81,028
Iowa & So. Minn. ³	61,904	27,859	888,793	167,659
SOUTH-EAST⁴				
27,893	22,515	102,250	45	
S. CENTRAL WEST⁵				
113,011	60,233	345,265	152,556	
ROCKY MOUNT-TAIN⁶				
30,019	3,040	65,095	82,564	
PACIFIC⁷				
63,971	19,141	119,664	118,499	
Total 32 centers ⁸	871,456	438,891	4,212,982	1,221,456
All other stations.	279,942	175,217	1,212,070	222,140
Grand total, Nov. '48	1,151,398	614,108	5,425,052	1,443,596
Grand total, Oct., '48	1,176,152	632,820	4,097,549	1,632,313
Av. Nov. 5-yr. (1943-47)	1,343,513	739,880	5,502,921	1,830,811
Total (Jan.-Nov.)	11,796,892	6,334,323	41,525,386	14,014,232
5-yr. av. (Jan.-Nov.) (1943-47)	12,174,430	6,150,654	47,352,612	18,845,545
Other animals slaughtered during November 1948:				
Horses, 29,610; Goats, 25,011; November 1947: Horses, 23,271; Goats, 9,650.				
¹ Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ² Includes St. Louis National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. ³ Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ⁴ Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵ Includes S. St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., and Fort Worth, Tex. ⁶ Includes Denver, Colo., and Ogden, Salt Lake City, Utah. ⁷ Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.				

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, December 20, 1948, reported by the Production & Marketing Administration:

HOGE (Quotations based on hard hogs) St. L. Natl Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:					
120-140 lbs.	\$22.00-22.50	\$19.00-21.00	\$	\$	\$
140-160 lbs.	22.00-22.50	20.50-21.75	20.75-21.00	18.50-19.50	
160-180 lbs.	22.00-22.50	21.50-22.00	20.75-21.00	20.00-20.50	20.25-20.75
180-200 lbs.	22.00-22.50	21.00-22.00	20.75-21.00	20.00-20.50	20.25-20.75
200-220 lbs.	21.50-22.25	20.50-21.75	20.50-20.85	20.00-20.50	20.25-20.75
220-240 lbs.	21.25-22.00	20.50-21.75	20.50-20.85	20.00-20.50	20.25-20.75
240-270 lbs.	20.75-21.50	19.75-20.75	19.75-20.75	19.25-20.25	19.00-20.25
270-300 lbs.	20.25-21.00	19.25-19.75	19.25-20.00	18.75-19.50	19.00-20.25
300-330 lbs.	19.25-20.50	18.75-19.25	18.00-18.50	18.50-19.00	19.00-19.50
330-360 lbs.	19.00-19.75	18.50-19.00	18.75-19.25	18.00-18.75	18.00-18.50
Medium:					
160-220 lbs.	19.50-22.00	20.00-21.00	20.00-20.75	18.50-20.00	

SOWS:

Good and Choice:					
270-300 lbs.	19.00-19.25	17.50-17.75	17.75-18.00	17.00 only	17.00 only
300-330 lbs.	19.00-19.25	17.50-17.75	17.75-18.00	16.50-17.00	17.00 only
330-360 lbs.	18.50-19.25	17.25-17.50	17.75-18.00	16.50-17.00	17.00 only
360-400 lbs.	17.50-18.75	16.75-17.25	17.50-18.00	16.50-16.75	16.50-17.00
Good:					
400-450 lbs.	17.00-18.25	16.25-17.00	17.00-17.75	16.00-16.50	
450-550 lbs.	16.50-17.75	15.00-16.50	16.25-17.25	15.50-16.00	
Medium:					
250-350 lbs.	15.50-18.50	13.00-16.50	15.50-17.25	15.00-16.50	

PIGS (Slaughter):

Medium and Good:					
90-120 lbs.		17.00-20.00			

SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.	28.00-33.00	30.50-34.00	27.50-33.00	29.00-33.00	29.00-32.00
900-1100 lbs.	28.00-33.00	32.00-35.50	28.00-33.00	29.25-33.00	29.00-32.50
1100-1300 lbs.	27.50-32.00	32.00-35.50	28.00-33.00	28.25-33.00	29.00-32.50
1300-1500 lbs.	27.50-32.00	30.00-34.50	27.50-32.50	27.00-32.50	27.50-31.50
STEERS, Good:					
700-900 lbs.	24.50-28.00	25.50-32.00	24.25-27.50	25.00-29.00	24.50-29.50
900-1100 lbs.	24.00-28.00	26.50-32.00	24.25-28.00	24.75-29.25	24.50-29.50
1100-1300 lbs.	24.00-27.50	26.50-32.00	24.00-28.00	24.00-29.00	24.00-29.00
1300-1500 lbs.	24.00-27.50	26.00-31.50	24.00-27.50	23.75-28.25	24.00-28.50

STEERS, Medium:

700-900 lbs.	22.00-24.50	22.00-26.50	21.00-24.25	21.50-24.75	20.50-24.50
900-1100 lbs.	22.00-24.00	22.00-26.50	21.00-24.25	21.00-24.25	20.50-24.50

STEERS, Common:

700-900 lbs.	19.00-22.00	20.00-22.00	17.00-21.00	18.00-21.00	18.00-20.50
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HEIFERS, Choice:

600-800 lbs.	28.00-31.50	28.00-31.00	27.50-31.50	27.75-31.50	27.50-30.00
800-1000 lbs.	27.50-31.50	28.50-32.00	27.50-32.00	27.75-31.50	28.00-30.00

HEIFERS, Good:

600-800 lbs.	24.00-28.00	24.00-28.50	23.75-27.50	24.25-27.75	23.50-28.00
800-1000 lbs.	23.50-27.50	24.50-28.50	23.75-27.50	23.75-27.75	23.50-28.00

HEIFERS, Medium:

500-900 lbs.	21.00-24.00	21.00-24.50	19.50-23.75	19.00-24.00	19.50-23.50
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HEIFERS, Common:

500-900 lbs.	18.00-21.00	18.50-21.00	17.00-19.50	17.50-19.00	17.00-19.50
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COWS (All Weights):

Good	19.00-20.50	19.00-20.50	18.50-20.50	19.00-21.00	18.00-20.00
Medium	17.50-19.00	18.50-19.25	17.25-18.50	17.50-19.00	17.00-18.00
Cut. & com.	16.00-17.50	16.00-18.50	15.50-17.25	15.75-17.50	15.50-17.00
Caners	13.50-16.00	14.50-16.00	13.00-15.50	14.75-15.75	14.50-15.50

BULLS (Yrs. Excl.), All Weights:

Beef, good	21.50-22.25	22.75-24.00	21.00-21.50	21.50-22.00	22.00-23.00
Sausage, good	21.00-22.00	22.75-23.25	20.50-21.50	21.25-21.75	21.50-23.00
Sausage, medium	18.50-21.00	21.00-22.75	18.00-20.50	20.00-21.25	20.00-21.50
Sausage, cut. & com.	16.00-18.50	17.50-21.00	16.00-18.00	17.50-20.00	17.50-20.00

VEALERS (All Weights):

Good & choice	27.00-36.50	30.00-32.00	26.00-29.00	23.00-28.00	26.00-32.00
Com. & med.	19.00-27.00	25.00-30.00	19.00-26.00	16.00-23.00	17.00-26.00
Cull, 75 lbs. up.	13.00-19.00	19.00-25.00	13.00-19.00	14.00-16.00	13.00-17.00

CALVES (500 lbs. down):

Good & choice	24.50-27.00	24.00-30.00	22.00-26.00	21.00-26.00	19.00-23.00
Com. & med.	18.00-24.50	17.00-24.00	17.00-23.00	15.00-21.00	17.00-19.00
Cull	14.00-18.00	15.00-17.00	12.00-17.00	14.00-15.00	14.00-17.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS:					
Good & choice*	24.00-25.00	24.00-25.00	23.00-23.75	23.00-23.75	23.50-24.25
Med. & good*	21.75-23.75	21.50-23.50	20.75-22.75	21.00-22.75	20.00-23.25
Common	17.50-21.25	17.50-21.00	18.00-20.50	18.00-20.75	18.00-19.75

YEARLING WETHERS:

Good & choice*	22.00-23.00				
Med. & good*	10.00-21.50				

EWES:

Good & choice*	8.50-9.50	10.25-11.00	9.00-9.50	9.25-9.75	9.75-10.50
Com. & med.	7.25-8.50	9.00-10.00	7.50-8.75	8.50-9.25	8.00-9.50

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.
 *Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades, and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.
 *Quotations on shorn basis.

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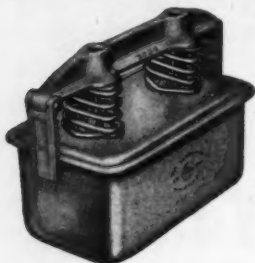
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SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended December 18, 1948.

CATTLE

	Week ended Dec. 18	Prev. week	Cor. 1947
Chicago	22,862	22,903	24,268
Kansas City	21,908	26,386	24,257
Omaha	18,706	25,596	21,438
East St. Louis	7,498	10,088	10,091
St. Joseph	9,152	12,584	11,213
Sioux City	9,055	9,647	10,358
Wichita	6,037	6,666	3,224
New York & Jersey City	6,321	6,937	8,231
Oklahoma City	8,812	9,029	7,700
Cincinnati	4,960	5,208	7,572
Denver	8,304	8,069	7,409
St. Paul	14,027	15,918	17,738
Milwaukee	3,514	4,378	4,400

Total 141,156 163,408 157,959

HOGS

Chicago	57,840	60,648	46,252
Kansas City	10,023	10,578	9,814
Omaha	71,008	75,199	50,252
East St. Louis	25,320	39,608	33,483
St. Joseph	33,828	34,087	37,739
Sioux City	49,348	55,526	44,143
Wichita	3,876	4,838	3,890
New York & Jersey City	43,520	43,223	40,952
Oklahoma City	15,639	19,279	22,089
Cincinnati	14,549	13,110	19,150
Denver	19,110	20,296	26,498
St. Paul	40,623	55,532	53,901
Milwaukee	7,137	10,191	6,575

Total 392,441 442,205 394,738

SHEEP

Chicago	9,425	8,616	14,492
Kansas City	19,682	23,315	14,222
Omaha	9,853	16,334	17,295
East St. Louis	7,490	8,695	7,832
St. Joseph	13,012	14,506	11,719
Sioux City	8,129	8,467	9,176
Wichita	2,122	2,851	2,102
New York & Jersey City	36,492	38,186	40,755
Oklahoma City	3,536	2,824	2,434
Cincinnati	514	799	1,274
Denver	16,370	17,023	11,833
St. Paul	6,824	10,854	6,909
Milwaukee	918	1,105	1,744

Total 134,277 153,635 141,787

*Cattle and calves.
†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., on December 22:

CATTLE:

Steers, med. & low gd.	\$26.00 only
Steers, cutter & com.	17.00@20.00
Cows, med. & gd.	15.50@19.75
Cows, cut. & com.	15.50@18.00
Cows, canner	13.50@15.00
Sausage bulls, com. & gd.	18.50@22.50

CALVES:

Vealers, med to ch.	\$26.00@30.00
Com. & med.	20.00@24.00

HOGS:

Gd. & ch.	\$23.25@24.00
Sows, med. & gd.	17.00@18.00

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on December 22:

CATTLE:

Steers, med. & gd.	\$24.00@25.25
Heifers, com. to go.	20.00@25.00
Cows, gd.	21.00@22.00
Cows, com. & med.	18.50@21.00
Cows, can. & cut.	14.00@18.00
Bulls, med. & gd.	21.00@23.25

CALVES:

Vealers, med. to ch.	\$29.00@35.00
Com. to med.	21.00@29.00
Culls	12.00@20.00

HOGS:

Good & choice	\$22.75@23.25
Sows	16.75@18.25

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Dec. 15	6,219	506	19,206	2,450
Dec. 16	2,879	413	15,577	2,420
Dec. 17	1,501	301	17,732	1,960
Dec. 18	190	48	7,722	160
Dec. 19	10,667	759	16,473	5,220
Dec. 20	6,200	600	14,000	2,500
Dec. 21	8,000	500	15,000	4,500

*Week so far 24,867 1,859 45,473 13,322
Week ago 29,197 2,196 61,302 12,822
1947 23,753 3,036 39,090 11,657
1946 18,087 1,629 28,132 5,700
*Including 157 cattle, 196 calves and 12,663 hogs direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Dec. 15	3,071	130	1,034	1,040
Dec. 16	2,160	341	1,464	1,464
Dec. 17	1,210	178	1,786	181
Dec. 18	370	30	228	127
Dec. 19	3,073	75	2,149	1,237
Dec. 20	2,000	50	1,000	2,000
Dec. 21	3,000	50	1,000	2,000

Week so far 8,073 175 4,149 5,327
Week ago 10,174 329 5,243 4,341
1947 7,888 304 5,327 4,980
1946 6,687 260 6,689 2,380

DECEMBER RECEIPTS

	1948	1947
Cattle	110,914	131,332
Calves	9,983	15,962
Hogs	318,325	396,747
Sheep	62,228	87,376

DECEMBER SHIPMENTS

	1948	1947
Cattle	40,182	43,454
Hogs	26,910	22,388
Sheep	20,759	25,492

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Wednesday, December 22, 1948.

	Week ended Dec. 22	Prev. week
Packers' purch.	38,596	50,064
Shippers' purch.	7,802	8,422
Total	46,398	58,486

LIVESTOCK RECEIPTS

Receipts at major livestock markets during the week ended December 18.

AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Dec. 18	266,000	574,000	194,000
Dec. 11	290,000	644,000	223,000
1947	255,000	585,000	191,000
1946	324,000	491,000	181,000
1945	271,000	504,000	334,000

AT 11 MARKETS,

WEEK ENDED:	Hogs
Dec. 18	468,000
Dec. 11	531,000
1947	491,000
1946	400,000
1945	497,000

AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Dec. 18	175,000	421,000	118,000
Dec. 11	290,000	469,000	143,000
1947	175,000	410,000	116,000
1946	233,000	352,000	128,000
1945	187,000	454,000	242,000

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st. New York market for week ended December 18:

	Cattle	Calves	Hogs	Sheep
Salable	438	1,316	237	86
Total (incl. directs)	4,189	5,392	25,709	22,105
Previous week:				
Salable	444	1,840	350	88
Total (incl. directs)	4,106	6,887	24,657	20,845

*Including hogs at 31st street.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, December 18, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 8,009 hogs; Swift, 1,473 hogs; Wilson, 7,769 hogs; Agar, 12,800 hogs; Shippers, 7,237 hogs; Others, 27,669 hogs.
Total: 22,862 cattle; 2,353 calves; 65,097 hogs; 9,425 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,569	636	2,045	2,939
Cudahy	2,738	608	1,417	3,218
Swift	3,185	1,039	2,583	4,794
Wilson	1,629	358	1,883	3,060
Central	1,402
U.S.F.	1,008
Others	5,708	28	1,905	5,671
Totals	19,239	2,660	10,023	10,682

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	6,386	15,079	3,409
Cudahy	4,631	10,500	3,499
Swift	5,645	7,775	978
Wilson	2,635	7,993	891
Eagle	22
Greater Omaha	94
Hoffman	128
Hathchild	525
Roth	50
Kingman	1,703
Merchants	28
Shippers	11,247
Totals	21,906	53,194	8,777

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,845	1,490	8,931	4,148
Swift	3,488	2,278	7,816	3,072
Hunter	1,165	...	4,945	180
Hell	1,129	...
Laclede	944	...
Siehoff	816	...
Others	7,429	2,854	17,983	6,798
Shippers	4,423	1,876	18,073	2,500
Totals	19,350	8,498	61,376	16,703

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,167	970	14,711	4,959
Armour	2,578	368	10,531	1,963
Others	3,581	190	4,587	2,272
Totals	9,326	1,488	29,829	9,194

Does not include 161 cattle, 977 hogs and 6,090 sheep bought direct.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,030	68	17,842	2,585
Armour	3,094	34	22,805	3,928
Swift	2,982	56	9,675	1,606
Others	320	...	16	...
Shippers	12,326	346	13,364	3,383
Totals	21,752	504	63,702	11,512

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,741	557	2,618	1,973
Gugenheim	661
Dunn
Ostertag	110	...	3	...
Dold	126	...	542	...
Sandfower	9	...	75	...
Pioneer	224
Excel	877
Others	2,289	...	638	149
Totals	6,037	557	8,876	2,122

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,389	297	1,764	1,077
Wilson	2,419	785	1,581	957
Others	192	2	505	...
Totals	5,000	1,084	3,850	2,034

Does not include 638 cattle, 2,070 calves, 11,780 hogs and 1,502 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	391
Kahn's
Lohrey	679	...
Meyer
Schlachter	159	50	...	29
National	450	2
Others	2,768	883	10,970	94
Totals	3,377	944	11,649	514

Does not include 1,573 cattle and 1,990 hogs bought direct. Market shipments for the week were 2,588 hogs and 702 sheep.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,030	138	5,551	4,968
Swift	1,079	43	7,441	1,674
Cudahy	1,126	38	3,292	912
Others	4,078	345	2,079	3,255
Totals	7,313	564	18,363	10,809

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	4,571	3,036	16,134	3,361
Bartusch	537
Cudahy	941	1,267	...	1,542
Rifkin	603	111
Superior	1,406
Swift	5,969	4,724	24,480	1,921
Others	1,412	2,977	8,572	5,483
Totals	15,439	12,115	49,195	10,317

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,546	2,709	1,833	4,547
Swift	1,598	1,946	2,264	3,924
Blue
Bonnet	336	15	61	125
City	835	72	181	...
Rosenthal	189	15	...	81
Totals	4,504	4,757	4,289	8,677

TOTAL PACKER PURCHASES

	Week ended Dec. 18	Prev. week	Cor. 1947
Cattle	150,105	170,876	167,509
Hogs	374,443	435,000	325,908
Sheep	109,706	138,269	95,807

CORN BELT DIRECT TRADING

(Reported by the Production & Marketing Administration.)

Des Moines, Ia., December 22.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota for Wednesday were:

Hogs, good to choice:

160-180 lb.	\$17.00@20.50
180-240 lb.	19.75@21.00
240-300 lb.	18.75@21.00
300-380 lb.	18.00@20.00

Sows:

270-360 lb.	\$17.50@18.50
400-550 lb.	15.00@17.25

Receipts of hogs at Corn Belt markets for the week ended December 22 were:

	This week estimated	Same day last wk. actual
Dec. 17	55,000	61,000
Dec. 18	60,000	57,000
Dec. 20	60,000	92,000
Dec. 21	58,000	59,500
Dec. 22	53,000	53,500

CANADIAN KILL

Inspected slaughter in Canada, week ended December 11, 1948:

CATTLE

	Week Ended Dec. 11	Same Week Last Year
Western Canada	19,696	24,569
Eastern Canada	15,564	17,147
Total	35,260	41,716

HOGS

Western Canada	36,130	72,032
Eastern Canada	51,810	75,209
Total	87,940	147,241

SHEEP

Western Canada	4,451	11,868
Eastern Canada	6,929	15,806
Total	11,380	27,674

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending December 16.

	Cattle	Calves	Hogs	Sheep
Los Angeles	9,100	2,750	2,975	125
No. Portland	3,175	215	1,575	1,300
San Francisco	1,800	45	1,300	4,200

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada, during the week ended December 11, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS Up to 1050 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Gd. Handyweights
STOCK YARDS				
Toronto	\$21.10	\$29.50	\$30.00	\$24.50
Montreal	23.50	28.65	30.80	25.85
Winnipeg	22.00	26.00	28.00	22.50
Calgary**
Edmonton	21.55	20.05	28.85	19.30
Pr. Albert	20.50	19.50	28.35	21.00
Moose Jaw	20.00	19.00	28.35	19.00
Saskatoon	19.50	20.50	28.35	21.00
Regina	19.10	19.00	28.35	19.10
Vancouver	21.25	19.50

*Domulon government premiums of \$2 per head on Grade A and \$1 on B1 are not included.

**Not received in time for publication.

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NEW JERSEY

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DIAMOND CRYSTAL SALT DIVISION GENERAL FOODS CORPORATION ST. CLAIR, MICHIGAN

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS		BEEF CURED:	
STEER AND HEIFER:	Carcasses	Week ending Dec. 18, 1948	33,796
Week ending Dec. 18, 1948.	9,799	Week previous	24,345
Week previous	13,137	Same week year ago	14,813
Same week year ago	9,158		
COW:		PORK CURED AND SMOKED:	
Week ending Dec. 18, 1948.	2,527	Week ending Dec. 18, 1948.	845,810
Week previous	3,089	Week previous	1,076,695
Same week year ago	3,084	Same week year ago	911,970
BULL:		LARD AND PORK FATS:	
Week ending Dec. 18, 1948.	944	Week ending Dec. 18, 1948.	122,587
Week previous	655	Week previous	179,143
Same week year ago	665	Same week year ago	81,130
VEAL:		LOCAL SLAUGHTER	
Week ending Dec. 18, 1948.	9,963	STEERS:	
Week previous	10,696	Week ending Dec. 18, 1948.	4,637
Same week year ago	9,785	Week previous	4,785
LAMB:		Same week year ago	5,072
Week ending Dec. 18, 1948.	39,138	COWS:	
Week previous	50,482	Week ending Dec. 18, 1948.	1,232
Same week year ago	34,407	Week previous	1,069
MUTTON:		Same week year ago	2,425
Week ending Dec. 18, 1948.	3,974	BULLS:	
Week previous	6,861	Week ending Dec. 18, 1948.	452
Same week year ago	3,423	Week previous	483
HOG AND PIG:		Same week year ago	751
Week ending Dec. 18, 1948.	3,322	CALVES:	
Week previous	8,680	Week ending Dec. 18, 1948.	9,209
Same week year ago	9,041	Week previous	9,816
PORK CUTS:		Same week year ago	9,168
Week ending Dec. 18, 1948.	2,407,336	HOGS:	
Week previous	2,521,428	Week ending Dec. 18, 1948.	43,520
Same week year ago	2,065,777	Week previous	43,223
BEEF CUTS:		Same week year ago	40,952
Week ending Dec. 18, 1948.	113,896	SHEEP:	
Week previous	156,623	Week ending Dec. 18, 1948.	36,492
Same week year ago	167,866	Week previous	38,186
VEAL AND CALF:		Same week year ago	40,755
Week ending Dec. 18, 1948.	2,979	Country dressed product at New York totaled 5,810 veal, 144 hogs and 57 lambs in addition to that shown above. Previous week: 6,654 veal, 133 hogs and 78 lambs. Same week 1947: 4,469 veal, 72 hogs and 141 lambs. †Incomplete.	
Week previous	2,416		
Same week year ago	...		
...	...		
LAMB AND MUTTON:			
Week ending Dec. 18, 1948.	992		
Week previous	1,556		
Same week year ago	...		

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants were as follows:

	Cattle	Calves	Hogs
Week ended December 17.....	2,272	2,525	14,764
Week previous	2,344	1,885	14,204
Cor. week last year.....	3,546	1,921	18,044

WEEKLY INSPECTED SLAUGHTER

The report of inspected slaughter of livestock at 32 centers for the week ended December 18, as given by the USDA:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City.....	6,321	9,209	43,520	36,492
Baltimore, Philadelphia.....	5,097	1,434	23,060	1,640
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis.....	13,048	3,947	63,726	6,340
Chicago, Elburn.....	24,367	11,154	121,860	15,640
St. Paul-Wis. Group.....	25,032	30,219	136,599	16,440
St. Louis Area.....	13,933	9,522	88,907	14,440
Sioux City.....	8,999	337	56,074	10,120
Omaha.....	18,595	1,201	82,597	16,940
Kansas City.....	17,368	4,783	60,849	17,020
Iowa and So. Minn.....	14,451	5,972	260,378	31,320
SOUTHEAST	5,947	5,380	29,037	
SOUTH CENTRAL WEST	26,591	12,686	80,629	23,610
ROCKY MOUNTAIN	7,915	620	21,512	14,320
PACIFIC	17,295	5,373	33,254	33,440
Grand total.....	202,979	101,837	1,102,032	238,570
Total week ago.....	229,688	105,214	1,144,085	273,550
Total same period 1947.....	230,067	114,696	1,156,964	288,860
*Revised. For the week ended Dec. 11, 1948, Pacific Group Hogs should read 31,167, and Sheep should read 31,880; and the Grand Total Hogs should read 1,144,085 and Grand Total Sheep 273,554.				
†Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. †Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. †Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. †Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla. and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. †Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. †Includes Denver, Colo., Ogden and Salt Lake City, Utah. †Includes Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.				
NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during November, 1948—cattle 75.7; calves 71.5; hogs 77.7; sheep and lambs 84.6.				

Assistant Market Reporter Wanted

Should have broad basic knowledge of buying and selling of meat cuts, by-products and livestock, and be familiar with all general product specifications. To start will work as general assistant in market reporting department, where training will be given in market analysis and reporting, with full opportunity to gain full knowledge of methods and procedures and advance to market editor capacity. Position is steady and permanent. Write giving full particulars of experience, age, salary desired, as well as personal details. All replies will be kept confidential.

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Chicago 5, Ill.

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Executive assistant, familiar with both U.S. and Latin American industrial procedure and distribution through long residence in Argentine and west coast South America, fluent Spanish, knows packinghouse products, equipment, also European markets, able to invest small capital, desires connection with progressive company. Location unimportant. W-398, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

INDUSTRIAL ENGINEER—packinghouse, fully qualified. Several years' experience in packinghouses. Acquainted with all operations. Know practices and problems—handle complete program, all phases considered, incentives, standards, costs, hourly rates, production scheduling, indirect labor, etc. Make you money if labor penalizes profits. Will travel. Permanent. W-379, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PORK PLANT SUPERINTENDENT: Age 31, married, experienced in all plant operations including chemical control, export, by-products, canning, used to organized labor, up-to-date with latest developments, wide technical connections, wishes to change to smaller company, preferably in Canada. W-403, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SUPERINTENDENT-Sausage maker, 28 years' experience making all types of quality sausage, also hams and bacon. Can figure costs and yields. Now employed. Would like to change for climatic reasons. W-396, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED

PLANT SUPERINTENDENT: 25 years' experience, slaughtering, cutting, boning, curing, sausage manufacturing, maintenance, location no object. W-397, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

HELP WANTED

EXPERIENCED MEAT SALESMEN WANTED TO COVER HOTEL, RESTAURANT, HOSPITAL AND INSTITUTIONAL ACCOUNTS. SEND LETTER OF APPLICATION WITH ALL INFORMATION PERTAINING TO BACKGROUND, SALARY AND TERRITORY DESIRED. OPENINGS FOR EFFICIENT MEN THROUGHOUT THE UNITED STATES.

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WEST COAST PACKER has opening for sausage production foreman, age 35-45 years. Must have broad experience in production of quality sausage and be qualified to properly supervise all sausage operations and personnel. Applicants advise age, experience, former employers, family and salary expected. W-391, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Man to handle lard sales. Replies treated confidentially. Good opportunity. E. G. James Co., 316 S. LaSalle St., Chicago 4, Ill.

HELP WANTED

GENERAL MANAGER

wanted by Independent Meat Packer

located in the south. Must be sober, practical, experienced and efficient in all operations of a packing house slaughtering and processing 5,000 hogs and 1,000 cattle per month. References required. Working conditions excellent and an opportunity for good salary and participation in profits. All applications will be treated in confidence. Write to W-382,

THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

WORKING FOREMAN for killing floor in small modern hog and cattle killing plant. Able to take full charge of floor. Plant located in small Indiana city. Excellent opportunity for right man. Now killing 60 hogs or 25 cattle per hour. W-401, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN to take complete charge of sausage plant production in large southern city. Manufacture 20,000-30,000 lbs. per week. Apply only if you produce top quality and uniformity. Salary open. Write W-390, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Frick—10x10 Ser. #41800, Model H, 125 HP motor, ideal, synchronous, direct connected, 3 phase 60 cy. 2200 volts, 3000 rpm. Complete with Westinghouse panelboard, and 5 HP exciter. \$5000.00

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York—6x6, Model Y-15, with 30 HP motor, 1200.00

Frick—1x7, Serial #19029, with 35 HP motor, 1500.00

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FOR SALE: Two brand new rendering trucks, 1 1/2 ton, 1945 model, Dodge chassis, deluxe cab, equipped with 7'x12 Diamond steel plate bodies with canvas tendons. Tulsa winches, 100' cable, Anthony hydraulic tail gate and mud grip tires. These trucks are brand new and changes in plans have forced us to sell them. For further information and price, write The Oseage Packing Corporation, Box 5, Pawhuska, Oklahoma.

NEW—Kewanee 586 portable firebox steam boiler built for 150# working pressure, for stoker firing. New—Globe #266B, 5'x12 dry rendering cooker complete with motor and drive. Immediate delivery from midwest location. FS-402, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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PLANTS FOR SALE

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8108—ENTRAIL CUTTER & WASHER: NEW, never used, Anco #65, 30"x14" cylinder, 15 HP motor, 1800 RPM, push button starter. 2250.00

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7964—ELEVATOR: Portable, Barrett-Craven, electric, automatic, 500# cap. 425.00

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